1934

Coombie

Department of Excise

OFFICE of the Commr

STATION Chepauk

R No. 725 A&X/34

Dated 27-4-34

Date 30/4

Given for copying

Copied

Examined

Signed

Given for despatch

Despatched

Indexed

To be destroyed on 2 MAY 1934

DESTROYED

To whom sent

R 139

E

pages in the file

(SUBJECT)

Cashew arrack South Kanara Dt experiment distillation and sale ~~G.O. No. Pass 673 Dt 11-4~~

Revenue Department.

OFFICE OF THE
27 MAY 1933
MADRAS

Memorandum No. 1752-D/33-1, dated the 23rd May, 1933.

.....

SARKARI
3931

Excise - (South Kanara) - Establishment of a distillery - Resolution - passed by the General Council of the Catholic Association of South Kanara, Mangalore.

Letter from the Honorary Secretary, - dated the 12th May 1933.

A copy of this was read in this office & no action was considered necessary

A copy of the letter and Resolution referred to above is forwarded to the Commissioner of Excise for information in continuation of Government Memorandum No. 1453-D/33-2, dated the 22nd May 1933.

P. K. Gnanasundara Mudaliyar,
Assistant Secretary to Government.

To the Commissioner of Excise.

F o r w a r d e d.
(By Order)

A.s.

Superintendent

From
Rao Sahib A. L. Pinto, B. A.,
Hony: Secretary,
KODIALBAIL POST,
SOUTH INDIA.

Office of the Catholic Association
of South Kanara, Mangalore.

Dated 2th May 193 3

SECRETARIAT GOVERNMENT OF MADRAS
6 MAY 1933
REVENUE DEPARTMENT

To
The Secretary to Government,
Revenue Department,
Stone House Hill,
The Nilgiris

S i r,-

I forward herewith for favour of necessary action a copy of the resolution passed by the General Council of this Association. It was moved by Mr. M. S. Sreshta, M.L.C. ~~and~~ seconded by Mr. F.P.S. Albuquerque, tile merchant supported by Rao Saib Dr. D. R. Colaco, Retired Health Officer and carried unanimously.

I have the honour to be,
Sir,
Your most obedient servant,

Hony. Secretary.

Resolved that this Council recommends to Government the early issue of a license for the establishment of a distillery in South Kanara District which, in the opinion of the Council, will be the most effective measure for checking the illicit manufacture of arrack now prevailing, will add a new industry utilizing toddy and cashew fruit mostly going to waste promoting the cultivation of cashew trees on waste lands now yielding no income and providing employment to a large number of persons and thus affording some relief in these days of economic depression, and will further provide a new source of revenue by diverting to Government the profits going to illicit distillers of arrack and that the Council is of opinion that the establishment of a distillery outside the South Kanara District which is the main cashew producing area will defeat the object of the project.

O.F. 16—24,90,350—30-10-30. (6)

DRAFT FOR APPROVAL

Enclosures. K/36 6N 18/7

Despatch No.

When given to fair copying

Fair-copied by

Fair-copy compared by

When despatched

Office

Register No. dated

From

Subject.

Cashew arack - sample.

To,

THE

Ref:

A sample bottle containing Cashew arack of 30° U.P. is herewith forwarded to the Insp. Mangalore ⊙. He is requested to have it tasted by some persons of status in Mangalore addicted to cashew arack & report their view as to the quality of the liquor and ~~the extent to which~~ whether it compares favourably with the illicit Cashew arack consumed ~~usually~~ ~~in Mangalore~~ there.

Exp. 4.38.

RECEIVED 19 JUL 1938

Rect. no.

DESPATCHED 4 AUG 1938

To The Insp. of Excise Mangalore ⊙ (with a bottle by regd. parcel) ⊗

18/7

⊗ Sent by railway parcel on 18/7/37.

P - Encl. 7/8
K - Draft only
3-15 PM 7/8

C.F. 16—24.90.350—30-10-30. (6)

DRAFT FOR APPROVAL.

Enclosures.

Despatch No.

When given to fair copying

Fair-copied by

Fair-copy compared by

When despatched

Office.

Register No. 5609, dated

From (Above numbered)

Subject.

Cashew anark - manufacture at Chowghat distly for supply to Mangalore Th

To

THE

Ref: The Commr has ~~Govt have under~~ under consideration the question of ~~granting facilities for introducing the~~ introducing the ~~manufacture~~ ~~the supply of liquor~~ manufacture of anark from Cashew fruits in the S. Kanara dt ~~has~~ & have invited detailed proposals on the subject for their ~~consideration direction~~.

2/ Cashew anark is a popular drink in S. Kanara dt and it seems advisable to the Commr that the people in that area should be provided with a limit supply of such liquor. It will not however, be practicable at present to supply the entire dt with the licence

recommending to Govt the introduction of

KGIN

for a start therefore the Commr. proposes to restrict the supply to Mangalore town & taluk Mangalore being the biggest Centre of I.D. of Cashew.

To this end ~~Considers that~~ Cashew arrack may be manufactured at Chowgat distly. next season i.e. March, April & May 1934 with the existing plant & stored in Mangalore W.H. to supply Mangalore town & taluk for sale ~~for~~ from 1.4.34 side by side with Molasses arrack, Mangalore ~~being the biggest Centre of I.D. of Cashew.~~ A Copy of the A.C.D's note detailing the mode of distillation, storage & issue of Cashew liquor enclosed.

pp 95 – 104 infra

3/. The above subject has been discussed ~~officially with the Distillers~~ informally with Messrs Parry & Co. & it is understood that Messrs Parry & Co. have explored the possibilities of mfg. Cashew arrack at Chowgat. ~~are now requested to put forward proposals at a very early date, for manufacture of~~ Cashew arrack at Chowgat distly, storage (being to Mangalore Th. town) & issue from Mangalore W.H., on the lines indicated ~~in the A.C.D's note~~ above with necessary estimate for any alteration or addition that may be required to adapt the distly. for this purpose. They are now requested at a very early date to put forward any proposals they may be able to make in this

ESPATCHED 28 AUG

To Messrs Parry & Co. Madras (with an encl)

7.8.33

7/8 7/8

C.F. 32.

In reply, please quote number, date and short title

Excise DEPARTMENT.

Received Registered 1 - 8 1933

From (Name) M.R.Ry., Rao Sahib C.Raghavendra Varadi B.A.

(Designation) Inspector of Excise, Mangalore Circle.

Post Box ....., (STATION) ~~Mangalore~~

Telegraphic Address .....

To

The Secretary to the Commissioner of Excise,

Chepauk, Madras.

No. R.C.R. 703/33, dated 4-8- 19 33

Sir.

Subject:- Cashew arrack - sample.

Reference:- Your reference dated 18-7-33.

ENCLOSURES .....

SPARE COPIES .....

I enclose herewith the certificates about the cashew arrack, received from the following gentlemen who have tasted the sample liquor forwarded.

They are all men of status who can be considered authorities on liquor especially of cashew liquor. I am positive that atleast one of them has more than a theoretical knowledge of cashew distillation itself.

The smell of the sample received is more that of rotten cashew fruits than of fresh ripe fruits which is generally the smell of better class of I.D. liquor.

Inspector.

M.G./4-8.

Copy to Assistant Commissioner, West Coast Sub Division and Deputy Commissioner, Southern Division with a copy of Commissioner's reference dated 18-7-33.

1. Rev. Father E.L.Mathias
   Chancellor, Bishop's House, Mangalore.
2. Rev. Father L.S.D.Souza,
   Parish Priest, Amtur.
3. Jerome A.Saldanha Esquire,
   B.A.L.L.B. (Ex M.L.C.)
4. J.M.Sequeira Esquire,
   M.A.B.L. Vakil.
5. J.D.Saldanha Esquire,
   Retired Assistant Presidency Post Master, Bombay.
6. S.N.Saldanha Esquire,
   Retired Deputy Collector.

Excise DEPARTMENT.

In reply, please quote number, date and short title.

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5. J.F.Saldanha Esquire,
   Retired Assistant Presidency Post Master, Bombay.
6. S.N.Saldanha Esquire,
   Retired Deputy Collector.

9

From

Kodialbail, Mangalore
1st August 1933.

Rev. Father E.L.Mathias.

Chanceller

Bishop's House, Mangalore.

The sample of Government Cashew Liquor which you kindly showed me for testimonial is a good and pure stuff with a flavoury taste and in quality and purity, compares favourably with superior European Liquors. It is far superior to the ordinary stuff sold in depots and bound to be appreciated for its medicinal qualities.

Sd. E.L.Mathias,

C H A N C E L L O R.

(True copy)

C.R.
4.8.33

Excise Inspector.

From

Court Road, Mangalore
3-8-33

1. Jerome A. Saldanha, Esquire
B.A.L.L.B.(Advocate) Ex. M.L.C.

2. Joachim M.Sequeira, Esquire
M.A,B.L. (Vakil)

3. Joachim L.Saldanha. Esquire
Retired Assistant Presidency Post Master,
Bombay.

We, the undersigned are glad to certify that the cashew liquor given to us as a sample by the Excise Inspector Rao Sahib C.Raghavan is of a superior quality, better and clearer than that distilled generally in this district. Having regard to its low strength (U.P.29) it is found pleasant and stimulating in its effects. We have found that it was evidently distilled some days after the cashew fruits had been plucked, longer than desirable for production of good liquor (The usual period being four days.).

We may assure Government that cashew liquor of medium strength distilled in a scientific manner is more pleasant to taste, more exhilarating and medically more effective, than

than any other Indian or foreign Liquor, of which we have sufficiently good idea; and we do not hesitate to assert that a good peg of superior cashew Liquor will stand comparision with the best Brandy like Exshaw No.1.

Sd. 1. Jerome A.Saldanha,
Ex.M.L.C.

2. Joachim M.Seueira,
Vakil

3. Joachim L.Saldanha
Retired Assistant Presidency
Post Master
G.P.O.Bombay.

(True Copy) C.R. 4.8.33
Excise Inspector.

From Rev: Father
L.S.D.SouZa

Parish Priest.Amtur.

I have tested the sample of Cashew arrack brought by the Excise Inspector and said to have been made by the Board's Laboratory . It is really very much superior to Parry's arrack and Goa Cashew Liquor . It would compare very favourably with English Liquors which I have tasted . I think this arrack will supply ~~the~~ a heartfelt necessity in South Kanra.

Sd. L.S.D.Souza

Parish Priest , Amtur.

(true Copy) C.R. 4.8.33
Excise Inspector.

From

S.N.Saldanha Esquire .

Retired Deputy Collector

Mangalore.

I have tasted the Laboratory sample of cashew liquor shown to me by Mr. Raghavam. It makes a ~~pleasanter drink~~ more pleasant drink than the molasses (and Goa cashew) liquor obtainable

from the tavern shops. Its medicinal properties are highly valued. I feel sure that cashew Liquor supplied at a moderate price will meet a much felt need in this district apart from the obvious advantage of developing a local industry. If the disagreeable smell of the cashew can be removed the liquor would probably rank with the best of European Liquors.

Sd. S.N.Saldanha,
Retired Deputy Collector.

(True Copy)

Excise Inspector.

The East India Distilleries & Sugar Factories Ltd.
(INCORPORATED IN ENGLAND)

FARRY & CO. LTD.,
MANAGING AGENTS.
TELEGRAPHIC ADDRESS:-
"DISTIMULO."

Madras 8th August 1933

SUGAR & SPIRIT DEPARTMENT.

OFFICE OF THE COMMISSIONER OF EXCISE
9 AUG 1933

5619

The Secretary to the Commissioner of Excise,
Chepauk,
M A D R A S.

Sir,

We have the honour to acknowledge receipt of your C.R. No. 5607/Abkari dated the 7th inst. regarding the manufacture of Cashew Arrack at our Chowghat Distillery. Our Calicut Manager will be in Madras on the 11th inst. when we will discuss the matter fully and then submit our proposals to you.

We have the honour to be,
Sir,
Your obedient servants,
for FARRY & CO., LTD.
Manager,
Managing Agents.

S. P.

13

The East India Distilleries & Sugar Factories Ltd.

(INCORPORATED IN ENGLAND)

PARRY & CO. LTD.
MANAGING AGENTS.
TELEGRAPHIC ADDRESS:
"DISTIMULO."

Madras 12th August 1933

OFFICE OF THE COMMISSIONER OF EXCISE
16 AUG 1933
MADRAS

The Secretary to the Commissioner of Excise,
Chepauk,
Madras.

Sir,

ABKARI
5793

We have the honour to acknowledge receipt of the Commissioner's Proceedings C.R.5609/Abk dated August 7th, 1933 and beg to state that we are willing to manufacture Cashew Arrack as an experiment next season on the following lines.

1. The experiment will be carried out at Chowghat Distillery during March, April and May 1934 on the plan outlined in the A.C.D's note and the proceedings of the Commissioner of Excise referred to above.

2. It is requested that we should be informed not later than the 30th of September 1933 or at the latest by the 31st of October 1933 whether we shall be required to make the experiment or not, in order to allow time for us to arrange for stocks of Malabar Arrack and necessary alterations and equipment at the Distillery.

3. If instructions to proceed are issued after the 30th of September, we request the Commissioner of Excise to grant us immediate permission to mark additional trees at Chowghat if necessary.

4. The cost of equipment and alterations necessary as per estimate - Appendix A - should be paid to us by Government against bills for actual expenses to be submitted by us.

All other expenses in connection with the experiment

to be borne by us subject to para 11 below. The experiment to be supervised and controlled under the Rules at present in force at Chowghat Distillery.

6. Issue strength of Cashew Arrack at Mangalore Warehouse to be 30° U.P.

7. All wastage allowances to be on the same scale as present allowances on Molasses Arrack.

8. Cashew Arrack will be issued under exactly the same rules as at present in force for the issue of Molasses Arrack in Mangalore Town and Taluk.

9. We estimate the maximum quantity of Cashew Arrack that can be manufactured at Chowghat next season is about 10,000 proof gallons.

10. Issue price at our Mangalore Warehouse to be Rs. 1/12/- per gallon of 30 U.P. Cashew Arrack plus duty at Rs. 5-12-0 per gallon 30 U.P. Depot margins to remain as at present for Molasses Arrack.

11. We have endeavoured to estimate the probable costs of distilling Cashew Arrack but owing to the numerous difficulties which may arise in respect of supplies of cashew fruit which has never been handled on a commercial scale, we regret we cannot offer one fixed rate per gallon. We quote as follows:-

Rs. 2-0-0	per gallon of 30° U.P. Cashew Arrack ex our Mangalore Warehouse if 10,000 proof gallons are manufactured during the season at Chowghat		
Rs. 2-6-0	-do-	do-	7500 proof gallons
Rs. 2-12-0	-do-	do-	5000

The above rates to be increased or decreased by 4 annas per gallon 30 U.P. for every 6 pies paid by us, above or below 1 anna per unit of 10 lbs of fruit delivered at Chowghat.

12. We submit therefore that sales should be made at the rates suggested in para 10 above and at the end of the season any adjustment necessary according to para 11 should be made through our Duty Advance Account at Chowghat.

13. If any reduction in the above selling rate is necessary in order to clear our stocks, the duty to be reduced accordingly.

In the event of the spirit being unsaleable for any reason beyond our control, the actual cost and expenses of manufacture to be refunded to us by Government.

14. Despatches from Chowghat to Mangalore will be under bond at about proof.

15. When the experiment is over we will, if required, sell all temporary equipment as per Appendix A on behalf of Government for the best prices obtainable.

We have the honour to be
Sir,
Your obedient servants,
for Parry & Co. Ltd.

Director
Managing Agents.

The East India Distilleries & Sugar Factories Ltd (INCORPORATED IN ENGLAND)

17

PARRY & CO. LTD.
MANAGING AGENTS.
TELEGRAPHIC ADDRESS:
"DISTIMULO."

To be submitted for letter of Aug 12. 90 is said. C. with Abk. A. of earlier letter

Madras, 30th August 1933.

Em 31.8.33.

The Secretary to the Commissioner of Excise,

Chepauk,

Madras.

Sir,

We have the honour to acknowledge receipt of the Commissioner's Proceedings C.R.5609/Abk dated August 7th, 1933 and beg to state that we are willing to manufacture Cashew Arrack as an experiment next season on the following lines.

1. The experiment will be carried out at Chowghat Distillery during March, April and May 1934 on the plan outlined in the A.C.D.'s note and the proceedings of the Commissioner of Excise referred to above.

2. It is requested that we should be informed not later than the 30th of September 1933 or at the latest by the 31st of October '33, whether we shall be required to make the experiment or not, in order to allow time for us to arrange for stocks of Malabar Arrack and necessary alterations and equipment at the Distillery.

3. The cost of equipment and alterations necessary as per estimate - Appendix A - should be paid to us by Government against bills for actual expenses to be submitted by us.

-/20 more

4. All other expenses in connection with the experiment to be borne by us subject to para 7 below. The experiment to be supervised and controlled under the Rules at present in force

at Chowghat Distillery.

5. We understand that issue strength of Cashew Arrack at Mangalore Warehouse will be 30° U.P.

that all wastage allowances will be on the same scale as present allowances on Molasses Arrack

and that Cashew Arrack will be issued under exactly the same rules as at present in force for the issue of Molasses Arrack in Mangalore Town and Taluk.

6. We estimate the maximum quantity of Cashew Arrack that can be manufactured at Chowghat next season is about 10,000 proof gallons.

7. We have endeavoured to estimate the probable costs of distilling Cashew Arrack but owing to the numerous difficulties which may arise in respect of supplies of cashew fruit, which has never been handled on a commercial scale, we regret we cannot offer one fixed rate per gallon. We quote as follows:-

Rs. 2-0-0 per gallon of 30° U.P. Cashew Arrack ex our Mangalore Warehouse if 10,000 proof gallons are manufactured during the season at Chowghat.

Rs. 2-6-0	-do-	-do-	7500 proof gallons
Rs. 2-12-0	-do-	-do-	5000

The above rates to be increased or decreased by 4 annas per gallon 30 U.P. for every 3 pies paid by us above or below 1 anna per unit of 10 lbs of fruit delivered at Chowghat.

8. We submit therefore that sales should be made at Rs. 2/- and at the end of the season any increase or decrease according to para 7 this should be adjusted by the Commissioner.

9. If any reduction in the above selling rate is

THE EAST INDIA DISTILLERIES & SUGAR FACTORIES, LT

necessary in order to clear our stocks, the duty to be reduced accordingly

In the event of the spirit being unsaleable for any reason beyond our control, the actual cost and expenses of manufacture to be refunded to us by Government.

10. When the experiment is over we will, if required, sell all temporary equipment as per Appendix A on behalf of Government for the best prices obtainable.

pro imp

11. We will keep complete and detailed accounts of the experiment and these will be available to the Commissioner of Excise for inspection at any time.

We have the honour to be,
Sir,
Your obedient servants,
for Parry & Co. Ld.

Director
Managing Agents

IA DISTILLERIES & SUGAR FACTORIES LTD. (Incorporated in England)

A P P E N D I X - - A

20

		Rs.	as.	ps.
(1)	One Platform Scale, 5 cwts. to weigh fruit	150	0	0
(2)	Cadjan fruit store floor area 50'x 38'	104	2	0
(3)	Cadjan roof over fruit press floor area 30'x12'	27	10	0
(4)	Cadjan wash-back shed 50' x 33'	95	7	0
(5)	Cost of 125 x 50 gallon oak hogsheads to be used as wash-backs at Rs.8/- each	*1000	0	0
(6)	Provisional cost of 2 fruit Presses and wooden platform	1000	0	0
(7)	Provisional cost of one wooden tank or vat to be placed under Fruit Press platform for collection of juice and trampling of fruit in an emergency	300	0	0
(8)	Cost of 25 galvanized Iron Buckets 3½ gallons capacity at 12 annas each	18	12	0
(9)	Cost of removing the discharge cock from No.1 Still and fitting in its place a flange with a plug to facilitate discharge of thick spent wash	10	0	0
(10)	Cost of 2 flanges and plugs (1 stand-by set) as in 8 above	85	0	0
(11)	Locking cover, say	10	0	0
12)	Cost of piping and cocks to connect Nos.1 and 2 stills to all 3 receivers (including 20 ft. 1¼" copper pipe and 4 valves (the lot)	60	0	0
(13)	Cost of disconnecting and removing piping connecting No.7 Store Vat to Warehouse spirit pump	5	0	0
(14)	Cost of fitting 6' of 1¼" copper pipe to discharge from No.7 vat with cock complete with lock for filling casks	15	0	0
(15)	Cost of making a pit with rolling ramp to permit casks to be filled from No.7 storevat	5	0	0
(16)	Cost of cleaning and waxing receivers (1) (2) & (3) and No.7 store vat	25	0	0
(17)	Cost of dismantling all piping and pump through which cashew spirit has passed after completion of experimental distillation, washing out, heat treating to remove copper soap re-fitting and painting	50	0	0
(18)	Cost of cleaning out receivers and No.7 storage vat and re-waxing	25	0	0
(19)	Cost of removing existing cadjan cooper's shed and re-erecting it to the N.E. or W. of the Distillery and 20 yds. away from it.	22	14	0
(20)	Contingencies	200	0	0
		3208	13	0

We will endeavour to arrange that these two items are hired to you at a rate which we will advise you later.

for PARRY & CO., LTD.,

Director,
Managing Agents.

Confir 1. ed

21

DRAFT FOR APPROVAL

C.R. No. 5609 Abkari/

Subject

Cashew Arrack - South Kanara - Experimental distillation and Sale - Proposals.

Govt Memo No. 1453/ D-33-2-Rev dt 22-5-33.

Reference.

1) Cashew arrack distilled from the fruit of the cashew tree which grows in wild profusion in Mangalore and Kasaragode taluks of South Kanara and also in other areas of the West Coast districts is the traditional drink of the Roman Catholic Community in South Kanara and of other castes also. The consumption is mainly in Mangalore, Kasaragode and Karkal taluks and though the manufacture of cashew arrack has been prohibited for a very long time, it cannot be claimed that any real success has attended the preventive activities of the Excise Deptt.

2) This was recognised as long ago as 1891. Mr. W.O. Horne who was then Deputy Commissioner, Southern Division, reported that it was impossible to keep this class of offence in check and recommended the legalisation of ~~this~~ its manufacture. This was before the introduction of the Contract Distillery System

System. The Board in the Separate Revenue considered the question of legalising its manufacture in view of the facts that it was preferred by the drinking public and in particular those of the drinking public who come from the Roman Catholic community to any other drink and to the real impossibility of preventing its illicit manufacture, but decided that the question should be deferred until "some advance had been made towards the introduction of Excise" i.e. until the obsolescent still head system - whereby the licence to manufacture and sell arrack in limited areas was replaced by the Contract-Distillery System: and the matter was dropped for the time.

under which licences were granted for the manufacture & sale of arrack in particular areas,

3) The question was next considered in 1900-01, but only to be dropped in view of the difficulties involved. In 1915 the Collector Mr. M.E.Couchman submitted a strong recommendation that the distillation of cashew arrack should be legalised He wrote "I am in favour of the experiment being tried. A long succession of different authorities have given it as their opinion that the manufacture of cashew arrack will never be suppressed. The attempt to suppress it merely gives rise to a great volume of abkari crime, with all its attendant friction and ill-feeling against Government. Its legalisation would add considerably to the cultivation of the tree, and give a value to the fruit, which is at present a waste product, and increase the production of the nut, already a valuable article of commerce. - It would also

remove

remove a long-standing grievance. If Mr. Travers Drapes is right in thinking that licit arrack could be unfailingly distinguished from illicit, by colouring or by removing the peculiar smell, I see no difficulty in connection with the control of the manufacture which could not be overcome." The Board in Separate Revenue (Mr. N.S. Brodie) was favourably inclined towards the proposal and the contract suppliers, Messrs. Parry & Co., were asked to undertake experimental distillation of cashew arrack at the Govt. Disty. at Chowghat, then and now leased by the firm for the manufacture of ~~the~~ Cocanut toddy arrack classed and excised as a Locally manufactured foreign liquor. But effect could not be given to this suggestion owing to the impossibility of getting the copper required for a still in war time. The proposal was dropped for a year and not subsequently revived.

4) Within recent years the supply of licit cashew arrack has several times been put forward by the Christian Members for South Kanara of the Legislative Council and the Commissioner recollects that to a question put during the last Budget Debate the Govt. replied that the matter would be considered. The Commr. must admit at once that strong grounds are required for giving South Kanara the differential treatment in regard to the supply of arrack which will be involved in providing a licit supply of cashew arrack.

New para 5)

arrack. The strong reasons are these. The Roman Catholic Community and to perhaps a lesser degree some of the Hindu castes are convinced that cashew arrack has peculiar medicinal properties. This arrack is widely used for women before, at and after child birth. For this and no doubt other reasons it has been for many decades, perhaps centuries, the habitual drink of these communities. The best efforts of the Deptt. have been unavailing to prevent or even reduce materially the systematic distillation of cashew fruit. Detection of cases of illicit possession and illicit distillation of this arrack represents only a small percentage of the cases of distillation and possession. How small is a matter of conjecture, but the Commr believes that it is less than five per cent and certainly not more. In a densely wooded district like South Kanara cut up by numerous backwaters and navigable rivers it is absurdly easy for the distiller to escape the notice of the preventive officer. The sympathy of the public is with the distillers who after all are supplying a public requirement. It is no exaggeration to state that amongst the most respectable and law abiding citizens of the district there are very many who regard the possession of illicit cashew arrack in breach of the law and ~~inferential~~ the support of the actual illicit distillers as no offence. The position has no parallel so far as the Commr. knows anywhere in the Presidency and recalls closely the position that is

Please see the statement of 10 detention for 5 years. (Encl A) (Stopped up by Mfcr). Flag (N)

believed

believed to exist in a great friendly ~~nature~~ nation where the most esteemed members of the Community have adequate facilities for obtaining prohibited alcohol while they have no respect for the legal prohibition of alcohol and regularly break the law with impunity. It is notorious that cashew arrack can be had at almost any period of the year though the raw material, which cannot be preserved, is obtainable only for about 3 months before the monsoon. The Commr. was told only the other day of most respectable members of the community who claimed to be able to get a bottle at any time. In short the public conscience does not consider it wrong that cashew arrack should be distilled illicitly and drunk illicitly.

6) There is probably a greater supply of the raw material available now than ever before owing to the large increase in the demand for the cashew nut during the last decade for curing and export overseas: and it is as true to day as it was forty-three years ago that the Excise Deptt. is unable to do more than nibble at the problem of prevention.

7) The problem has been stated: it cannot be solved by doing nothing or ignoring it. From the revenue point of view much legitimate revenue must have been lost by the failure or inability to give the South Kanara public the spirit they want and will have: from the moral point of view it is wholly bad that men

respectable

respectable and law-abiding in every other respect should be forced to break and to connive at the breaking of this item in the fiscal laws. The Commr. thinks that it is now worth while to make an experiment at least to meet the demand for cashew arrack. If such an experiment is to be made it seems essential that licit cashew arrack should be obtainable with the same readiness and, to start with, at much the same price as the licit molasses arrack now supplied by the Contract Distillers: Messrs. Parry and Co. The whole object of this proposal would be defeated if cashew arrack should be listed as a Foreign Liquor and excised at Rs. 21-14-0 per proof gallon the rate at present in force for Locally manufactured foreign liquor. To charge so high an excise would continue the premium on illicit distillation. The object of the proposed experiment is to find out whether there is a market at a reasonable price for licit cashew arrack and whether the marketing of such arrack will have any effect in increasing revenue and reducing crime. It should be on sale under precisely the same conditions as molasses arrack viz., as a country liquor sold in the arrack shops which will sell both kinds of arrack and the limit of possession will be the same for both ~~viz.~~ four drams, ~~drams~~. The present proposal is to test the legitimate demand for cashew arrack in the Mangalore taluk where it is

understood

understood that the demand is greatest and most constant and to test the correctness of the claim that cashew arrack is genuinely required by the public more for its inherent qualities ~~and not~~ than for its cheapness as an illicitly distilled and therefore untaxed article of consumption.

8. The Commr. believes that the experiment on this limited scale can be made perhaps at a profit most probably at no cost to Government and that the initial expenditure involved under the scheme to be detailed below will be recouped by the duty recovered.

9. The first step taken was to try to learn something of the technique of distillation from cashew fruit. For this purpose during the cashew season a small quantity of fruit was obtained from South Kanara and distilled on a laboratory scale in the Board's Laboratory. A small quantity of the spirit thus distilled was sent to the Inspector, Mangalore, with instructions to get it tried by some connoisseurs of this beverage. His report and the appreciations recorded are annexed in a confidential cover and deserve perusal. After the experiments were made and appeared to be successful the question of manufacture at the Government Distillery, Chowghat, was discussed with the lessees, Messrs. Parry & Co., who are also the contract suppliers of molasses arrack for South Kanara. It has been found possible owing to the fall in the demand for cocanut toddy arrack which is distilled at

(Encl. B) No. 8-114

Chowghat

Chowghat and nowhere else, to use the distillery during the cashew season for an experimental distillation of cashew arrack. It has been ascertained that sufficient fruit will be available locally for the purpose and provided Government approve these proposals and subject to certain conditions the Company have agreed to distil as much cashew arrack as they can while the season lasts and supply it for sale in the arrack shops of Mangalore town and taluk through their Bonded warehouse at Mangalore.

10 The Commr. proposes that this arrack should be marketed at 30° U.P. in order to distinguish it from molasses arrack issued at 35° U.P. and to excise it at a rate equivalent to the excise on 35° U.P. molasses arrack Rs 5-12-0 viz., Rs 6-3-0 per gallon of 30° U.P.

11 The technique of distilling from this base on a large scale has to be found out by trial and no doubt difficulties will be met and will have to be overcome. There is at present for obvious reasons no certainty as to the cost of the raw material delivered at the Distillery, The distillery plant will have to be adapted to distillation from this new base and provision made for storage of the daily receipts of fruit and for expressing the juice, while the efficiency in working of the arrangements proposed cannot be guaranteed. As this is an experiment to be made on behalf of Govt, Messrs. Parry & Co., can claim with some reason that Govt. should provide for the

expenditure

expenditure ~~expenditure~~ which will have to be incurred in adapting Chowghat Distillery. This will amount approximately to Rs ~~2200~~ 3300 wide statement enclosed. It has been agreed by their representative that instead of Govt. paying the cost of 125 hogsheads for use as washbacks (item 5) these will be hired for a practically nominal sum by the Distillers. Items 6 and 7 cost of two fruit presses with platform and of a wooden tank to receive the expressed juice are conjectural, there being no data available for making more accurate estimate. The whole estimate has been carefully checked by the Assistant Commissioner for Distilleries and so far as can be seen is reasonable. It is proposed that the Distillers should carry out the work and be paid on bills for actual expenditure incurred. This is a sensible proposal as they have experience of fitting up distillery plant and has the Commissioner's support. As regards the issue price to be allowed the Distillers there are no reliable data on which either the Commr. or the Distillers themselves can base an estimate. Until they call for tenders for the supply of cashew fruit the Distillers will have no information as to what this will cost them. Expecting however that they will be able to get 10 lbs of fresh fruit for an anna and that they will be able to distil 10000 proof gallons they quote Rs 1-12-0 2 per gallon.

Mr. to proof (Encl. L.)

gallon of 30° U.P. liquor ex Mangalore Warehouse. But if through failure to get adequate supplies of fruit from whatever cause or owing to at present unforeseen difficulties arising in the process of distillation the outturn is less they require as their letter shows a higher price rising to Rs 2-12-0 per gallon on an outturn of 5000 proof gallons subject to a further increase or decrease of 4 annas a gallon of 30° U.P. for every 3 pies above or below 1 anna per 10 lbs of fruit delivered at Chowghat. This seems to be a fair basis of cost for an experimental distillation from cashew fruit which has not hitherto been handled for distilling on a commercial scale. The Distillers will keep accounts of their costs and if the experiment turns out satisfactorily and it is decided to continue it on a larger scale the information as to costs of manufacture will be made available to the Department for the purpose of settling the issue price to the Distillers for future operations. Subject to Govt's approval the Commr. proposes that the issue price per gallon should be retained during the currency of the experiment at ~~Rs1-12-0~~ 0-0 Distillers' price ex Warehouse ~~+~~ Rs6-3-0 Excise - Total Rs. ~~7-15-0~~ 8-3-0. If the higher rates proposed turn out in practice to be chargeable the duty will be reduced by the amount of the surcharge on cost of manufacture and paid to the Distillers when accounts are settled. The ~~stipulations in paras 12 & 13 of their letter~~ other conditions stated by their letter of May 30 1933 seem equally reasonable

It is important for the purposes of this experiment that a stable reasonable price should be charged to the expected consumers during the currency of the experiment.

~~Rs 8-0-0~~

(Encl D)

May 17-1934 to go to Govt

reasonable but the Commissioner feels no apprehension that the moderate amount of 10000 proof gallons of manufactured will not be sold readily, if the quality is what the consumers expect and the Distillers and the Distillery officers will spare no pains to ensure this. Assuming that the liquor will be found saleable the financial results may now be indicated.

On the maximum outturn of 10000 proof gallons expected with fruit purchased at 10 lbs for 1 anna the duty accruing to Govt. will be in round figures Rs ~~[illegible]~~ × 88393

On the minimum output with fruit at the same price the duty accruing will ~~[illegible]~~ be Rs 44.192 ~~46672~~ At the worst ~~therefore~~ the experiment will more than pay for itself. There may be some fall in the issues of molasses arrack but the quantity cannot be estimated for it is assumed that licit cashew arrack will largely displace illicit arrack so that the market for molasses arrack will not be seriously affected.

12. Assuming that the experiment is undertaken and proves successful what will be the next step. Two possibilities suggest themselves, one that the Chowghat Distillery should be enlarged with a view to a larger output: the other that a Distillery for the manufacture of cashew arrack should be located in the District where the arrack is sold. With the present small demand for cocanut toddy arrack it is possible to ~~make~~ switch over

$\frac{10,000 \times 10 \times 6\frac{3}{16}}{7}$

$\frac{100000 \times \frac{99}{16}}{7}$

Check the figures

If the price of fuel and Distillery exceeds the preliminary estimate of 1 anna per 10 lbs. the duty to be realised will be reduced proportionately but at the

112) 9900000 (88392 96/112 or

896

940

896

440

336

1040

1008

320

224

96

Rs 88,393/=

Rs 44,192

over the Chowghat Distillery to cashew during the short cashew fruit season and change back to coconut toddy arrack afterwards; it should still be possible to economise excise staff ~~or~~ and distillers' overheads with an enlarged distillery sufficient to cope with the quantity of fruit locally available. If it turns out that the demand in South Kanara cannot be met from Chowghat it may be necessary hereafter to put up a Distillery at Mangalore or near it with sufficient capacity to produce enough arrack in the short cashew season (3 months) to manufacture and store a year's requirements. This will involve a considerable lock up in plant and in storage vats and will undoubtedly add greatly to the cost of the liquor, ~~but at present~~ and though it does not at present seem necessary to look so far ahead, ~~but~~ it seems ~~clear~~ unlikely that ~~no~~ any private enterprise ~~would~~ will find the capital involved except on a ~~the~~ guarantee of a contract for distillation of cashew for a long term of years and for liberty to distil arrack potable or industrial from other bases e.g. jaggery, molasses or toddy out of the cashew season. The present proposal is frankly experimental and is one which for the reasons stated in the earlier part of this reference the Commr. thinks well-worth making: with the view of supplying an alcohol the public wants and cannot get without breaking the law and of withdrawing the undoubted stimulus which exists and cannot be checked to widespread illicit distillation.

There may be in the C's opinion good reason to depart to the admitted taste for cashew in arrack consumers of S. Canara: there is no good reason exists for ~~[illegible]~~ departing from the policy of Govt for a long series of years which has been to treat C. T. arrack as a foreign liquor & to compare the ~~distillation~~ respect production of country spirit to ~~[illegible]~~ contract distilleries in which the base of distillation is fixed having regard to the local material available in each.

Now passes the present proposal

14 The Company require an answer, if possible by the end of September and at the latest by the end of October in order that if Government approve this proposal they may reorganise the Distillery at Chowghat in time for the next cashew season and also store by then sufficient cocanut toddy/arrack for their probable requirements.

31.8.33

TO The Secy. to Govt. Revenue Department with [illegible]

DESPATCHED 5 SEP 1933

GOVERNMENT OF MADRAS

Revenue Department.

Memorandum No.2784 D/33-1 dated 1st September 1933.

Excise - South Kanara - Liquor -Manufacture from cashew fruits
Commissioner's proceedings R.No.982 Abk. dated 11th June 1933.

ACCN. NO. 6168

The Commissioner of Excise is requested to state when his report on the possibilities of manufacturing liquor from cashew fruits in South Kanara district referred to in para 4 of his proceedings quoted above may be expected.

P.K.Gnanasundara Mudaliyar
Assistant Secretary to Government.

To the Commissioner of Excise.

F o r w a r d e d.
(By order)

Superintendent.

S.R.

35

O.F. 16—20,000—19-11-29.

DRAFT FOR APPROVAL.

Enclosures.

Despatch No.

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Office.

Register No. 5[illegible]9, dated [illegible]/33.

From

Subject.

South Kanara Dt - Cashew anack - experimental sale distillation & sale - Proposals

To

THE

Ref: (Confdl.)

~~The Comm. invites the attention of Govt. to his ref. No. 5[illegible]9/Alk J. 31.8.33 (Confdl.) on the above subject & requests that early order may be passed in the matter~~

29.9.33

To The Secy. to Govt. Rev. Dept.

DESPATCHED 30 SEP 1933

SE 29/9

29/9

36

OFFICE OF THE COMMISSIONER OF EXCISE
2 OCT 1933
MADRAS

Revenue Department.

Memorandum No.2784 D/33-3 dated 28th September 1933.

Excise- South Kanara - Manufacture of liquor from cashew fruits- Experiment- From the Commissioner of Excise, C.R. 5609 Abk. dated 31st August 1933.

-p9 G

In para 4 of his proceedings R.No.1986 Abk dated 16th September 1927, the Commissioner of Excise (Mr.P.L.Moore) pointed out that if cashew arrack was manufactured and sold there would be an increase in illicit distillation as it would be extremely difficult to differentiate between the licit and illicit liquor and cases of illicit distillation could not be easily detected. The Commissioner is requested to report how licit cashew arrack is to be distinguished from illicit cashew arrack. An urgent reply is requested.

2. If the Government accept the Commissioner's proposal contained in his reference read above, it is proposed to bring it forward as a Part II scheme for 1934-35. It cannot therefore be introduced this year. The Commissioner is requested to inform Messrs. Parry and Co. accordingly.

J.A.Thorne
Secretary to Government.

To the Commissioner of Excise.

F o r w a r d e d.
(By order)

D Rettomuswamy
Superintendent. 29/9

S.R.

The issue should be sufficient to find methods to dist. licit from illicit. The detection of poison or mixture of I.D. is usually under such conditions as to preclude the possibility of I.D. arrack fraudulently being mixed/taken for licit arrack

87

C.F. 16—20,000—19-11-29.

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C Register No. 5609, dated 4 Oct/33

From

Messrs. Parry & Co. L. 30.8.33.

Subject.

South Kanara Dt - Cashew anack - experimental Sale & distillation.

To

THE

Ref: Memo

Govt. propose to consider the introduction of the experiment of manufacture of Cashew anack at Chowghat distly. for supply to a part of S. Kanara dt. only for the official year 1935-36. If the scheme is ultimately sanctioned by Govt. the necessary improvement & alterations to the distly. for this purpose can be carried out only after April 1934 & distillation of Cashew anack can be made possible only during the Cashew season 1935 - i.e., March, April & May 1935.

Ms 9.10.33.

DESPATCHED
-2 OCT 1933

To Messrs. Parry & Co. Madras

Min 2/10

Min 2/10

C.F. 16—20,000—19-11-29.

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Register No. 5609, dated 28/9/33.

From

Subject.

South Kanara dt - Cashew anark - experimental sale & distillation.

To

THE

Govt. Hews. No. 2784/D-33-3-Rev. d. 28.9.33.

Ref:

The Comm. submits that the prescribing of an issue strength for licit anark should ordinarily be sufficient to make it possible to distinguish licit from illicit liquor. The distillation of ~~of~~ cashew anark is to be carried on in an organised distly. under the management and supervision of technical experts and the liquor so obtained can be easily ~~differentiated~~ distinguished without any great difficulty from liquor distilled under crude methods by illicit distillers. Moreover, the detection of possession & manufacture of illicit ~~Ind.~~

illicit arrack
is usually under such conditions
as to preclude the possibility
of I.D arrack of whatever
kind being mistaken for licit arrack
The Comm. would also point out
that ordinarily in cases where
illicit liquor cannot be identified
as such by officers, it has been
found possible to distinguish
between ~~big~~ licit & illicit liquor
by a comparative analysis, in
the Commr's laby, of the suspected
liquor with a ~~sa~~ sample of licit
liquor sold in the locality. There
will be no special difficulty in
adopting this procedure, where necessary
to cases involving Cashew arrack
2/. As it is proposed by Govt
to bring the Commrs proposal,
if appd, as a Part II Scheme
for 1934-35, the expenditure
necessary for adapting Chowghat
distly for manufacture of Cashew
arrack can be incurred only
some time after April 1934.
Distillation of Cashew arrack
cannot therefore be started
next season, i.e., March, April & May
1934. It is presumed that
the

To the Secy to Govt
Rev dept

DESPATCHED
-4 OCT 1935

The distillation of cauchiou by Govt, has to be started only from March 1935. Messrs Parry & Co have been informed accordingly.

3/10

S/A

The C. regrets the decision of Govt as it moves it not unlikely that he will be able to see results of the postponed experiment and as the decision will be somewhat unpopular with the Christian community of S. Canara who are mostly addicted to cashew arrack & who know that the matter has been under the consideration of Govt. But to research

33

10

C.F. 804 4,180 Bks.—10-11-30.

Office of the _____

Dated 22 _____ 193 4

_____ Hour _____ Minutes

TELEPHONIC MESSAGE.

From: The Superintendent B.E.W. Dept.

To: The Senior Dept. Accounts Branch

Manufacture of Lettuce from Cashew Fruit & S. Kanara

Will you kindly say what amount of Rs. may be expected in 1934-35 if the above experiment proves successful. The matter may be treated as special.

Reply

According to Govt. Mem. No. 27844-D.33-3 Rev. d 28.1.33 the ~~experiment proposed~~ work proposed by applt. is to be brought forward as a part II Scheme for 1934-35. The funds requ

[4]

Statement showing the number of Cases of I.D. liquor from Cashew ~~arack~~ fruit & Kanarese distilled in ~~Mangalore and Kanara~~ circles for five years

Year	No
1926-27	62 + 29 = 91
1927-28	109 + 32 = 142
1928-29	110 + 26 = 136
1929-30	143 + 29 = 172
1930-31	165 + 19 = 184

168

Mangalore ⊙ — Opening of Cashew Distly.

The question was last examined in 1931 & dropped. Please see pp 9-13 (R).

The connected papers are also put up.

14.2.33.

14/2 — Put up the Back papers.

14/2 — listed inside the brown docket.

S. P.

15.2.33.

Sir,

Put up — flags (A) to (G)

15/2.33.

15/2

15/2

Mangalore C. - Opening up Cashew Industry.

The question was last examined in 1931 & dropped. Please see pp 9-13 (R).

The Connected papers are also put up.

14.2.33.

14/2. Put up the Back papers listed inside the brown docket.

14/2

15.2.33.

Sir,

Put up - flags (A) to (G).

15.2.33

15/2

15/2

Chowghat Distillery (Toddy Arrack).

Has 2 pot stills each of 750 Gallons capacity and each capable of distilling 80 proof gallons of Toddy arrack per day or 2,400 proof gallons a month. The storage capacity of distillery is 6,330 gallons. Average issues per month from distillery amount to ~~900~~ 800 gallons.

It will be possible to stop toddy arrack distillation during the cashew season and use the stills for distillation of cashew, if this is done some form of adjustment of Tree Tax will have to be made.

The cashew season lasts from about the middle of March to July, roughly 100 days. The Asst. Commr. West Coast Divn. states that 8 Drams of 35 U.P. are obtained from one gallon of cashew wash i.e., 10 proof gallons per 100 gallons of wash; accepting this as correct the two stills in Chowghat should outturn 140 proof gallons of cashew arrack a day or 14,000 proof gallons in the season. If the distillery is to be used for cashew ~~apple~~ fruit distillation, additional plant in the shape of Wash Backs and Vats and their fittings will be required. The building too will have to be enlarged. As soon as cashew apples are available in the bazaar, experiments regarding actual outturn will be conducted and results reported.

South Kanara District:

Average monthly issues are	..	3,856.5	P.Gals
Add 30% to meet expected demand for cashew arrack	..	1,285.5	do.
		5,142.0	do.
	or	5,000.0	do.

Demand for 15 months, i.e. 12 months supply and 3 months reserve .. 75,000 P. Gals.

Outturn required per day during season .. $\frac{75,000}{100}$ = 750 P. Gals.

If stills capable of outturning about 100 proof gallons a day are used, 7 stills will be required.

Mangalore Circle:

Average annual consumption	..	32,850 P. Gals.
Add 30%	..	10,950 do.
		43,800 do.
Consumption for 15 months	..	54,750 do.
	or	55,000 do.

Outturn required per day during season .. $\frac{55,000}{100}$ = 550 P. Gals.

Number of stills required = 5.

51 4

Statement showing the outturn and consumption figures of the Chowghat Distillery.

—:—

Month & Year.	Proof Gals. of arrack outturned.	Issues underbond in Proof Gals.
April '32	1,886.6	1,795.4
May '32	2,165.3	-
June '32	2,191.5	1,055.2
July '32	1,674.4	1,049.9
August '32	934.2	1,049.8
Sep. '32	912.4	733.8
Oct. '32	538.6	1,053.4
Nov. '32	594.0	1,044.3
Dec. '32	553.0	
Jany. '33	466.6	1,047.7
		8829.5
		735 cases at 800.

4.3.33

52

Issue figures from the Warehouses to the whole of South Kanara District.

--:--

Year.	FROM MANGALORE WAREHOUSE	FROM UDIPI WAREHOUSE	TOTAL FOR THE DISTRICT.
	Proof Gals.	Proof Gals.	Proof Gals.
1929-30	42,945.3	17,624.6	60,569.9
1930-31	37,618.1	12,866.6	50,484.7
1931-32	26,167.2	9,990.6	36,157.8
1932-33 up to 31-1-33	30,185.7	Abolished from 1-4-32.	30,185.7
TOTAL:			1,77,398.1
Average issue for the district			3,856.5 Proof Gals.

Sn
3/3/32

CASHEW ARRACK.

A peculiar liquor made in Goa. Popularly believed to have diuretic (exciting discharge of urine) and sweat-producing properties and to be useful when applied externally in cases of rheumatism. Analysis shows it to contain in small proportions, the active principles of the cashew nut, viz., cardol, which has irritant properties and anacardic acid which is an active drug. Not desirable that spirit should be used for ordinary consumption. Import into Bombay prohibited. (Para 37 of Tech. Excise Manual.)

Said to cause even in small amount "great excitement, assaults and purposeless crime". Confidential report by Col. Bedford on Alcoholic liquors in India. Advisable to get opinion of medical authorities before deciding to introduce cashew apple arrack.

Negligible

Put up a copy of this note to be sent to Mr Hodgson of Pondicherry. The Lab. is aimed arrange to get a supply of Cashew fruit for experimental Distillation in the Lab. Methods of prepn will be found in one of these files & let me know the result with the info.?

19. 3. 33.

D O. Bedford.

P.H.F. (F) - B P 401 Mar. 1
+
1. - 5 (F) - B P 307 Apr. 6.

C.F. 16 24,00,350—30-10-30. (6)

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Register No. dated

From

D. O.

Subject.

To

THE

Dear Mr. Hodgson.

~~Under instruction from the Govt.~~ I enclose ~~am sending to you herewith~~ a note on Cashew arack and ~~the~~ possibility of its being manufactured in Chowghat Distt. for supply to ~~the~~ whole or part of S. Kanara Dt.

~~The~~ Distillery ~~that~~ on a small scale, a well conducted institution of ~~establishment~~ a distillery for the purpose in question ~~in~~ Chowgat District is the only one in existence, or any agents of the government are not connected ~~in anything~~ at the present stage.

Yours sincerely

11/3.

11.3.33.

As desired I enclose a note on Cashew arack for your infn. The present position is that I am trying to arrange to distil on a laboratory scale some arrack from Cashew juice & you are proposing to discuss the possibilities of distilling this arrack at Chowghat & with a view to making it possible on an experimental

To G. H. Hodgson, Esq.,
Director, Messrs. Parry & Co.
Madras.

(with an encl.)

PATTERED

1-C.S.P.W. & 1-S

8/55

There is some [illegible]

only [illegible] [illegible]

[illegible] [illegible] [illegible]

[illegible] [illegible] [illegible]

[illegible] [illegible] [illegible]

[illegible] [illegible] [illegible] AO.

13 3 80

F.b 3-5 (D) - B.P 307
29-3-16.

PARRY & Co LTD
BOX 12.
MADRAS.

15th March 1933.

My dear Thomas,

Many thanks for your letter of 13th inst: with enclosures which will be most useful to us in our investigations regarding distillation of Cashew Fruit at Chowghat.

We are already making enquiries and quite realise we are not committed to anything at this stage.

Yours sincerely,

E.F. Thomas Esq., C.I.E., I.C.S.,
Madras.

10

Cashew anack - manufacture &
supply to whole or part of S. Kanara dt.

—

To Laby. with ref. to Commr's orders
at p. 6 supra.

16/3.

16/3

Work (cont.)

R.C.B/C.

As per C's notes on p. 6 of cashew fruit were fermented in the laboratory in three portions (viz) (1) A small quantity of 10 ozs of juice of the fruit alone in a small narrow glass vessel (2) About a half of the fruit crushed and mid cut into small pieces in a meat-chopper and all put in a juice + porcelain basin and (3) the rest dealt as No. 2 but put in a narrower glass jar. The course of the fermentation of the three washes were watched from time to time and the gravities of the washes were as follows :-

Date & time.	I Small vessel.	II Porcelain basin.	III Glass jar.
10.4.33. 4 P.M	1042° / 85°F	1042° / 85°F	1040° / 85°F
11.4.33. 1 P.M	1032° / 90°F	1031° / 86°F	1036° / 87°F
do 4 P.M.	1013° / 90°F	1028° / 86°F	1029 / 89°F
12.4.33 9-40 AM.	1006° / 87°F (distilled).	1010° / 88°F	1003° / 90°F
12.4.33 10-25 AM.		~~1010~~ 1009° / 86°F (distilled)	1004° / 88°F (distilled)

The wash No. 1 was distilled and found to give 3 ozs of ~~240~~ a distillate containing 24.0 % P.S.

10 ozs gives $\frac{3 \times 24}{100}$ pr. ozs.

1 gal .. $\frac{160}{10} \times \frac{3 \times 24}{100}$ pr gals

100 $\frac{100 \times 160}{10} \times \frac{3 \times 24}{100 \times 160}$ pr. gals.

Hence the outturn per 100 gals of wash =

$100 \times \frac{160}{10} \times \frac{3 \times 24.0}{160 \times 100}$

$= \frac{72}{10}$ or 7.2 proof gals.

The outturn per 10 ozs of wash = $\frac{3 \times 24.0}{100}$ or 0.72 proof ozs.

The second wash was divided into three portions each portion consisting of 30 ozs of

the liquid wash and a third of the solid malt. The first of the three portions was distilled as ~~it~~ a whole ie the liquid wash and the solid malt were passed into the Still as a whole. The second portion was distilled with the solid malt ~~malt~~ separated but kept suspended in a bag inside the Still so as not to touch the sides or bottom of the Still and the last portion was distilled with the liquid wash alone. As a result of the three distillations the following quantities of arrack were got respectively:-

(1) 25 ozs of ~~8.5~~ a Spirit of 8.5 % P.S. Strength

(2) $13\frac{1}{2}$ ozs 11.5 % P.S.

(3) $13\frac{1}{4}$ ozs 10.0 % P.S.

The total volume of the wash distilled was 90 ozs.

The total quantity of Spirit got is $\frac{25 \times 8.5 + 13\frac{1}{2} \times 11\frac{1}{2} + 13\frac{1}{4} \times 10}{100}$ proof ozs.

" $\underline{5.00}$ proof ozs.

Hence the % of outturn $\frac{100}{90} \times 5.0$ or $\underline{\underline{5.56}}$ ~~proof ozs~~

The third wash was dealt in the same manner as No. II. The total volume of this wash was 110 ozs. The three portions when distilled gave (1) $24\frac{3}{4}$ ozs of a Spirit of 16.7 % P.S. Strength

(2) 18 ozs — 17.7 % P.S. —

+ (3) 20 ozs — 15.7 % P.S. —

Hence the total quantity of Spirit obtained is $\frac{24\frac{3}{4} \times 16.7 + 18 \times 17.7 + 20 \times 15.7}{100}$ or $\underline{\underline{10.46}}$ Proof ozs

% of outturn = $\frac{10.46}{110} \times 100$ or $\underline{\underline{9.5}}$

From the above results it is seen that the outturn of the third set up is the highest. This is as expected, because it was in a well protected vessel which prevented the alcohol from being lost by evaporation. But the outturn of 9.5% is too high as the attenuation factor works to 3.7 only, while normally it should be between 4.3 + 5.0 The low attenuation factor indicates that during fermentation more sugar is formed by the decomposition of the solid matter of the fruits, which becomes available for the production of ~~alc~~ alcohol. The outturn in wash No. I is normal ~~being 5.0~~ the attenuation factor being 5.0. Wash No. II gives the lowest outturn which is attributable to the fact that the wash was placed in a wide and shallow basin and it has to wait for a few hours after reaching the final gravity before distillation for want of still accomodation. The products of distillations of wash No. II + III were analysed and the results are given below :-

P.T.O

Description.	Acidity in grains per gallon. Volatile (as acetic acid)	Non-volatile (as Lactic acid)	Furfural	% of outturn calculated on the volume of wash.
Wash No. II Distilled as a whole	51·0	51·0	Traces	7·08
" distilled with solid malts suspended	44·7	40·1	Nil	5·18
" distilled with liquid alone	48·3	48·6	Nil	4·42
Wash No. III Distilled as a whole	16·1	16·1	Traces.	11·27
" distilled with solid malts suspended	13·5	13·4	Nil	8·69
" distilled with liquid alone.	18·0	13·4	Nil	8·56

From the above it is evident that the distillates derived from distilling the wash as a whole contains more acid and furfural than the others relating to the same wash and as such the product should be judged to be inferior in quality. But the ~~the~~ acidity and furfural contents are not very high considering ~~the~~ ~~fact~~ nature of the base. Even though the acidity and furfural are higher, distilling the wash as a whole is ~~advantage~~ advantageous from the point of view of outturn.

The sugar content of the fruits was found by analysis to be 4·72%. The amount of alcohol that can theoretically be obtained from sugars is 51·1% by weight. But in practice only $\frac{6}{7}$ ths of this quantity can be obtained. (Vide p 77 of C. Simmonds "Alcohol, its production etc")

According to this the yield of alcohol from the fruits should be $\frac{4{\cdot}72 \times 51{\cdot}1}{100} \times \frac{6}{7}$ % by weight.

or 2·07% by weight.

As ~~wt~~ the weight of 1 gallon of water is 10 lbs at 60°F and the Sp. Gr. of absolute alcohol is 0·7936

2·07 lbs of absolute alcohol = $\frac{2.07}{7.936}$ gallons of abs. Alcohol

= abs. Alcohol = 75·0 O.P.

2·07 lbs will give $\frac{2.07}{7.936} \times \frac{175}{100}$ proof gallons of Spirit

i.e. 0·46 pr. gals or 73·6 proof ozs of Spirit.

Hence the yield of Spirit per 100 lbs of fruit calculated as above is 73·6 proof ozs 0·46 P.G.

The actual quantity got from the three washes i.e. ~~cap~~ is 0·72 + 5·00 + 10·46

or 16·18 proof ozs.

and the weight of fruits taken is $19\frac{1}{4}$ lbs.

The yield per 100 lbs = $\frac{16.18 \times 4 \times 100}{77}$ proof ozs.

or 84·0 ~~ozs~~ proof ozs.

The actual yield of 84·0 proof ozs per 100 lbs of fruit is higher than that calculated on the basis of the sugar content of the fruits. This fact also proves that some more sugar is formed during ~~ferment~~ fermentation.

The 29·0 ~~cap~~. Spirit got on redistillation of the weak Spirit was analysed for acid and furfural content and it was found to contain 16·8 grains of volatile acid calculated as acetic acid and 25·2 grains of non-volatile acid calculated as lactic acid and 0·14 gr of furfural, per gallon.

thus showing that the spirit is of good quality compared to ordinary arrack

From the foregoing it is to be inferred that the best way of manufacturing cashew arrack is to ferment the expressed juice and the mind of the ~~beans~~ fruit well cut up, in deep vessels like ordinary wash-backs in a distillery, and to distil the wash as a whole. In this ~~method~~ connection it is to be noted that during distillation, the still should not be over-heated, because overheating decomposes the fruity solid matter in the wash and liberates a pungent substance which distils over into the spirit and thus spoils it.

The 29.0 ozs. spirit obtained in the second distillation was redistilled and 4½ ozs of 7.2 O.P. arrack was obtained. This sample is submitted for inspection.

More cashew-fruits have been received from Orangeton circle and two washes have been set up with them. The results of distillation of the two washes will be submitted later. A very interesting experiment

Am 21.4.30 approved 21/4/30 After the further distillation put up a note for Mr Hodgson of Perry & Co. Sample arrack is reserved for the present with me

approved 21/4/30

33

A-6 b
5/cs

12.

NOTE (contd)

The fruits sent by the D. Kangelore circle were in two portions (viz.) (1) 24 lbs 7 ozs in a closed kerosene tin + (2) 16 lbs 15½ ozs in a basket packed with straw. The fruits of each portion were crushed to express all the juice and then the mud was cut into small pieces and added to the juice. The washes obtained were allowed to ferment in two buckets, by themselves and neither water nor any ferment was added to the washes. The results of the fermentation and distillation are given below:-

	I Wash set up with the fruit in the kerosene tin.	II Wash set up with the fruits in the basket
Weight of fruits	24 lbs 7 ozs	16 lbs 15½ ozs
Vol. of wash (liquid alone)	1½ gallons.	134 fl ozs.
Initial gravity	1018° / 85·7	1029° / 86·7
Final "	1006 / 87·7	1020° / 88·7
Attenuation	12°	8°
Quantity of spirit obtained	17·85 proof ozs.	4·36 proof ozs
Outturn per 100 gals wash	7·44 proof gallons.	3·25 proof gallons
Attenuation factor	$\left(\frac{12.0°}{7.44}\right)$ = 1·6	$\frac{8°}{3.25}$ = 2·5
Outturn per 100 lbs of fruit	0·46 proof gallons	0·11 proof gals.

The attenuation factor in both the cases is too low thus confirming the conclusion

arrived at previously that the solid matter of the fruit undergoes decomposition during fermentation and gives more sugar and consequently also more alcohol than is warranted by the attenuation of the wash. In addition the juice that had collected at the bottom of the tun (wash No. I) had already ~~begun~~ partly fermented thus contributing to the lowering of the attenuation factor in that wash. The second wash has not fermented properly owing to the fact that during transit the fruits lost much of their juice and with it the yeast contained in it, so that the wash became deficient in yeast. The spirit obtained from both the ~~washes~~ washes was redistilled together and 30 ozs of 29·0 u.p. liquor was obtained. This arrack was examined for furfural and acidity and found to give

Furfural	—	0·21 grains.	per gallon
Acidity: Volatile (Acetic acid)		26·8 "	
Acidity: non-volatile (Lactic acid)		31·3 "	

A note for Messrs Parry & Co is put up separately below

27/4/22

(19)

19

Note on Cashew fruit fermentation and distillation

Fruit

Cashew fruit is comparatively a soft fruit and contains much water and as such it does not travel long distances without injury. It contains ~~to~~ 4·72 % of sugar by weight. Corresponding to this sugar value the yield of alcohol ~~should~~ should be 0·46 proof gallons per 100 lbs of fruit.

Wash

As the fruit itself contains a large quantity of water, it is unnecessary to employ additional water for setting up the wash. Wash is prepared by expressing all the juice out of the fruit and adding to it the pulp after cutting it into small pieces in a meat-chopper. The wash thus set up ferments of its own accord on account of the yeast naturally present in the fruit. The fermentation commences immediately after the wash is set up and proceeds rapidly. The course of fermentation should be watched closely by taking the gravity of the wash at frequent intervals and should be passed on to the still for distillation immediately the final gravity is reached. As the yeast present in the wash is natural or wild yeast and not a pure culture of the same, there is a great danger of a secondary acetic

fermentation setting in if the wash is not distilled as soon as the final gravity is reached. The highest initial gravity of wash set up in the laby was 1042 and it fermented down to 1006°

Distillation

Distillation can be carried out in three ways (viz) (1) With the wash as a whole (ie with the liquid and solid matter together).

(2) With the solid matter filtered out from the liquid wash and suspended in a bag inside the still so that the bag does not touch either the sides or bottom of the still.

(3) With the liquid wash alone.

Experimental distillations conducted with equal portions of each of two ripe washes, on the lines above mentioned, showed that the first method gives the highest outturn of spirit, while the two latter methods give slightly purer spirit containing less of acidity and furfural. Method I is preferable to the others in as much as the outturn is higher and as the spirit obtained is not bad when compared with ordinary arrack in point of acidity and furfural content.

Outturn

The maximum yield of spirit in the experimental distillations was 11·27% of proof spirit calculated on the

the volume of the liquid portion of the wash. The average yield calculated on the same basis is 7.52 % P.S. The average yield for 100 lbs of the fruit itself is 0.49 proof gallons. With fresh fruits it will be possible to get at yield of more than 10% P.S. calculated on the volume of the wash.

(Vide p's 14 + 17 wash No. I m.f.)

(Vide p's 15 + 17 (wash No. I m.f.)

A peculiarity noticeable in the distillation of Cashew fruits is that the attenuation factor is much lower than 4.3, thus indicating that the outturn of alcohol is proportionately more than can be obtained from a jaggery wash. This fact indicates that more sugar is produced during fermentation, out of the solid matter of the fruit, which in turn ferments and gives more alcohol

27.4.33

29.4.33

3.3.33

Note Contd.

With reg. to Comm's orders at p 16 supra the Laby. Note above may be sent to Mr. Hodgson. Messrs. Parry & Co.

A draft D.O. is put up below.

p.5.33.

p 15

4/5

P/ 11.30 AM S/S.

C.F. 16—24,90,350—30-10-30. (6)

DRAFT FOR APPROVAL.

Enclosures.

Despatch No.

When given to fair copying

Fair-copied by

Fair-copy compared by

When despatched

Office.

Register No. , dated

From

Subject.

To

THE

D. O.

Dear Hodgson,

Cashew arak.

further to Comm's D.O. of 13.3.33 on the above subject I enclose a note on Cash fruit fermentation & distillation prepared by this office Laby. after ~~conducting~~ conducting experimental distillation, on a laboratory scale, ~~of arak from Cashew fruit~~.

4.9.33.

To G. H. Hodgson, Esq., Director, Messrs Parry & Co. Madras. (with an encl.)

1933

SE 4/5 4/5

2570

PARRY & Co LTD
BOX 12.
MADRAS.

8th May 1933.

Cm/9.5.33.

Dear Brito,

CASHEW ARRACK.

Thank you for your letter of the 4th instant enclosing a note on your experiments on cashew fruit fermentation and distillation, which I am sure will be most useful to us.

Yours sincerely,

E.Brito Esq.,
Secretary, Office of the
Commissioner of Excise,
CHEPAUK.

SUGAR & SPIRIT DEPT.

The East India Distilleries & Sugar Factories Ltd
(INCORPORATED IN ENGLAND)

PARRY & CO., LTD.,
MANAGING AGENTS.
TELEGRAPHIC ADDRESS:-
"DISTIMULO."

Madras, 23rd May 1933.

Ins/ 22.5.33.

E. Brito Esq.,

Secretary to the Commr. of Excise,

Chepauk, M A D R A S.

Dear Sir,

Cashew Arrack — P 22 supra

With reference to your letter dated the 4th inst. we enclose copy of a note prepared by our Calicut Manager. We shall be glad of your remarks when we will go into the question of costs more fully if required.

H 25-32 infra

Yours faithfully,

for PARRY & CO., LTD.,

Manager,

Managing Agents.

S. P.

~~25~~ 72

Calicut, 20th May 1933.

CASHEW FRUIT ARRACK DISTILLATION

Your memos dated 10-3-1933 and 16-3-33 and enclosures

--*--

- p7 supra

The Commissioner of Excise in his D/O letter to Mr. Hodgson dated 13-3-1933 writes:-

> "The present position is that I am going to arrange to distil on a laboratory scale some arrack from cashew fruit, and you are proposing to investigate possibilities of distilling this arrack at Chowghat to start with; making if possible an experimental distillation there on a small scale, and will consider the possibilities of establishing a distillery for this purpose in South Canara, if Chowghat proves to be either unsuitable or inadequate".

In the following note, it is proposed to examine:-

(1) The possibility of stopping distillation of Cocoanut toddy during the months of March, April and May, to distil Cashew Arrack during this period:

(2) Experimental distillation there next season on a small scale.

(1) (A) Effect of stoppage of Toddy Distillation The storage capacity of Chowghat is at present 6331.3 gallons. Average monthly issues to Madras Bonded Warehouse during 3 years ending 31-3-1933 have been 992.6 gallons.

There should be no difficulty in providing a stock of Cocoanut Toddy Arrack at the end of February to satisfy normal Madras requirements if it is decided to distil Cashew Arrack in March, April and May.

We understand the Cocoanut trees would benefit from rest and the only effect would be small yield for a few days on recommencement of tapping.

We should, presumably, apply to Government for refund of Tree Tax for the period we stopped tapping.

Our contract with our Toddy contractor would have to be for supplies for nine months only and, presumably, he would require a higher rate for a smaller business. But, he may be prepared to contract to supply Cashew Fruit and, if so, we might get our supplies of Toddy at the same rate.

We have sounded him about this, but cannot get anything definite out of him as he says he has no experience of Cashew Fruit collection and handling on a large scale, and nobody has ever tackled it yet. He indicates that he could probably supply about 2 tons of fruit on the average daily during a season. We have no doubt we could get other suppliers.

The average monthly payment to the Toddy contractor in March/April/May in the three years ending 31st March 1933 was:-

For toddy	As Bonus	Total
Rs. 2276-4-0	Rs. 72-0-9	Rs. 2348-4-9

(B) Additions to Plant and Buildings required to distil Cashew Arrack: As plan of the Chwoghat Distillery is attached.

Not read here.

For distillation of Cashew Fruit Arrack for three months with our existing stills, we should require:-

(1) A press or presses to extract juice from Cashew Fruit. A simple form of press could be devised on the lines of a Cyder press. A shed for storing and pressing fruit will be required, and juice and pulp can be kept in casks, tanks, or vats in the existing Toddy Room.

(2) Wash backs could be provided in the existing Toddy Room on a raised platform so that the still could be fed by gravity or on a raised roofed platform on pillars extended from the well platform on the West side which would avoid blocking the quadrangle entrance.

If the wash contains both juice and pulp, the pipes from wash backs to stills must be of a large bore.

(3) Receivers and sufficient storage vats will be necessary, and a building to accommodate them can be made by building on to the west end of the Distillery. Presumably, two-way cocks can be fitted between the spirit safes and the existing Receivers to connect up piping to the new Receivers.

(4) It is assumed that the existing two still pots can be used for distilling Cashew Fruit Arrack.

The best month's outturn hitherto obtained at Chowghat was 2191.5 proof gallons from 17299 gallons of Toddy in June 1932. No overtime was worked, nor was any special effort made.

In one of the notes attached to your memo dated 16-3-1933, it is stated that the Assistant Commissioner, West-Coast Sub-Division says that 10 proof gallons of spirit can be obtained from 100 gallons of Cashew Wash; and we know that about 12 proof gallons of spirit can be distilled from 100 gallons of Toddy. From the notes attached to Madras D/O memo dated 9-5-1933, 10 proof gallons of spirit from 100 gallons of Cashew Wash appears to be a reasonably safe basis for calculation.

If material can be obtained and additional other equipment provided, the existing two stills at Chowghat should produce about 1600 proof gallons of Cashew spirit in a month of say 26 days or 4800 proof gallons in the season of three months. This could, perhaps, be increased to 10,000 gallons by special arrangements and working overtime.

The average monthly issues of Molasses spirit in South Canara during the past 4 years were 3856.5 proof gallons, and it is obvious that we could not replace Molasses spirit in the District with Cashew Spirit made at Chowghat unless we increased the number of stills, which would involve practically rebuilding the distillery.

The whole question of equipment whether for experimental or large scale distillation at Chowghat will have to be examined on the spot by an Engineer with Distillery experience.

(C) Material The Cashew Tree(ANACARDIUM OCCIDENTALE) was, apparently imported into South India from Brazil by the Portuguese, and in 3/400 years it has spread itself rapidly along the Konkan and Malabar Coasts.

Not real here. A rough sketch of the Cashew Fruit is attached.

That part of it which provides material for distilling is really the swollen stalk of the fruit, the real fruit being the pericarp

pericarp containing the kernel. In this note we call the stalk or "False fruit" the "fruit" throughout.

It is not possible to state with certainty what quantities of fruit would be available in a season in the neighbourhood of Chowghat, but they should be very considerable. Very large numbers of trees can be seen from the road Trichur/Kunnangulam/Chowghat, and the tree seems to flourish on all waste ground and small laterite hills. Large quantities of Cashew Nuts are sent to Cochin from the Ponnani Taluk.

The Cashew Fruit has very little value, but it is eaten by the poorer classes to some extent. It is very astringent and is said to coat the tongue and paralyse the palate for some hours. We are told that very little of the crop goes into human consumption. Birds, cattle and pigs account for some quantity, and a great deal just rots. At present we should be able to obtain supplies at about one anna per 100 fruits. A demand for Distillery purposes would soon lead to an increase in value.

The Distillery Manager says that the season is during March/April/May.

A very rough estimate of the quantity of fruit growing on the coast in a season can be made from the statistics of exports to America of Cashew Kernels. Each Cashew Fruit bears only one nut, and the number of whole kernels in the state they are exported is ~~xxxxxxx~~ about 300 to the lb. The average weight of Cashew Fruit is 8 fruits = 1 lb. We will assume that only 75% of the total exports of kernels are grown in the areas served by the Port of Export and the balance 25% being imported nuts from Konkan, Africa etc. and (2) that nuts, or kernels, not exported are consumed locally with the fruit, which would not be available for distilling purposes.

With these premises, we get the following rough estimate of quantities of fruits growing in a season in South Kanara, South Malabar and Cochin, and North Travancore.

MANGALORE 1932

Kernels Exported	Deduct 25%		Fruit	Tons
Cwts.	Cwts.		Cwts.	
32,211	24,158	=	912621	or 45631.05

COCHIN 1932

Nuts & Kernels Exported (25%) (75%)				
Cwts.				
28,545	21,409	=	681074	or 34053.7

ALLEPPEY 1932

Kernels Exported	15,968	11,976	=	449011	or 22450.5
Nuts exported	2,137	1,603	=	23644	or 1182.2
					103317.45

The crop must vary in size from year to year.

These figures show that immense quantities grow on the Coast, but no one has ever attempted to collect fruit on a large scale and when ripe it is so soft that it will not stand much handling. We understand that the fruit must be converted to wash as soon as possible after it is gathered to obtain the best possible spirit outturn, but practical experience may show that it is possible to gather unripe fruit if it involves losing or spoiling the quality of the nuts.

Which will ripen later and this would be very handling difficulties, but nobody will gather unripe fruit

We are making experiments here and at Chowghat to find out if fruit will ripen after it is gathered and to see what is the effect on the nut.

There appears good reason to believe that ample supplies of fruit are available to provide material to keep our ~~Distillery~~ existing two stills at Chwoghat working to their utmost capacity for a seaon of 100 days, but it is obvious that large-scale operations at Chowghat would involve re-building the Distillery, or putting up a new Distillery much larger than the existing one.

(by A & D) p 3 upon

In a note attached to the D/O letter dated 13-3-1933 from the Commissioner of Excise to Mr. Hodgson, it is estimated that 7 stills pots capable of outturning 100 proof gallons a day for 100 days would be required to provide Cashew Arrack to the South Canara District, if this spirit were substituted for Molasses Arrack.

In making this estimate, it has been assumed that consumption would increase by 30% owing to Cashew being preferred to Molasses spirit and that it would be necessary to make 15 months supply (i.e. 12 months supply and 3 months reserve) in 100 days. Storage for 75000 gallons would be required.

It would appear that for large-scale distillation, a new Distillery with modern equipment at a place in the South Canara district where supplies of Cashew Fruit are plentiful would be preferable to development at Chowghat. This Distillery could work on either Molasses, Jaggery, or Cocoanut Toddy arrack for 9 months of the year. If the latter, Chowghat might be closed down.

(2) Experimental Distillation on a small scale at Chowghat In our view a small scale experiment on the lines suggested in the letter No. D. 188, Distillery, dated 17th March 1916 from the Dy. Commissioner of Abkari to the Secretary to the Board of Revenue, Separate Revenue, would be of very little value. We suggest an experiment on a much larger scale using the larger of existing stills at Chowghat. The full charge for this still is 750 gallons of Toddy.

-5- D

We understand it is the view of the Excise Department that Cashew Spirit will be readily saleable in the South Kanara District, and an experiment on a fairly large scale would enable us to test this and would provide us with much useful information regarding the collection and handling of Cashew Fruit in bulk.

Not read here. In the attached plan of the Distillery, we have sketched proposed arrangements for experimental distillation on a fairly large scale but using No. 1 still only. We could erect a

a lean-to shed against the south wall of the Distillery outside the Toddy Room to accommodate a Fruit press on the lines of a Cyder Press. We would put this fruit press on a raised platform so that juice and crushed fruit could be sent down a large pipe or wooden chute into a store tank or vat on the floor of the Toddy Room. A raised wooden platform might be built over the jack-pit in the Toddy Room to accommodate 2 Wash backs to be fed by baling from the store tank, which could feed fermented wash into No.1 Still by gravity through large pipes. A new Receiver could be placed south of the existing No.1 Receiver and of the same size. We understand there was a Receiver in this position some years ago. The existing pipes from No.1 Spirit Safe could be diverted to this new Receiver and No.1 Receiver and the Pipe from No.1 Receiver to the existing pump in the Receiver Room would be disconnected. The new Receiver and No.1 Receiver to be connected to a new pump in the Receiver Room and on the North wall of it.

Two small store vats might be placed in the distiller's room at the North-West corner of the Distillery building. The door of this store room could be bricked up, or converted into a window, and a new door made leading in to the Warehouse.

Additional store, or issue, vats can be placed in the Warehouse as indicated in the sketch, according to the quantity it is decided to distil for experimental purposes. Alternatively, Store Vat No.7 which has a capacity of 1100 bulk gallons could be disconnected from the Toddy Arrack pipe for storing Cashew Spirit.

If the wash backs provided are inadequate, additional wash backs could be put up on a raised platform in the compound by extension from the pumping platform over the well. This has been roughly indicated in pencil on the plan.

The whole question of equipment and arrangements would have to be examined on the spot by an Engineer with distillery experience and, preferably, in consultation with the Assistant Commissioner for Distilleries. This should be done as soon

as possible after the scale of the proposed experimental distillation has been decided.

for PARRY & CO. LTD.,

Sd/ C. Mainprice.

Manager.
Managing Agents.

(copy).

S. P.

P.T.O

CASHEW ARRACK.

Note contd:-

Please see Commr's D.O. to Mr.Hodgson of Messrs. Parry & Co., at p.7 supra, letter from the Coy. at p.24 supra and their Calicut Manager's note at pp.25 to 32 supra; also the extract of Govt. Memo on this subject at p.1 c.f.

The Calicut Manager appears to feel no uncertainty as to the possibilities either for distillation of cashew arrack at Chowghat Distillery or for the establishment of a separate distillery for this purpose in the S.Kanara Dist. He states that immense quantities of this fruit are available in the S.Kanara and Malabar dists. and in Cochin and seems to be sanguine that an adequate stock of this fruit can be had to meet the demand for this arrack in the dist. He therefore observes that it is not necessary at present to embark on experimental distillation at Chowghat on a small scale ~~as pointed out in the Commr's D.O.~~ and that the area to be supplied and the approximate quantity to be manufactured may be decided on first.

The Calicut Manager suggests two alternative courses viz. (1) to stop distillation of coconut toddy arrack at Chowghat in the cashew season i.e. months of March, April and May - and distil cashew arrack during these months either with one still or with the 2 stills and

(2) to establish a separate distillery at a convenient centre in S.Kanara Dist. which will work on jaggery, molasses or coconut toddy arrack for 9 months in a year and on cashew for 3 months; if this is adopted the distillery at Chowghat can close down

Before examining these suggestions it may be worth while to decide whether the introduction of cashew arrack, if the proposal materialises, can be made throughout the whole of S.Kanara dist., or limited to any particular taluk, to start with. This main question

of

of introducing cashew liquor in this dist. has been considered on several occasions but the proposal never took shape, the primary objection ~~to this~~ being the impossibility of distinguishing between ~~the~~ licit and illicit liquor. At the same time, the fact that there has been a persistent agitation from the local people for the establishment of a cashew distillery cannot easily be brushed aside. Govt. appear to take up the question seriously and they have called for definite proposals for their consideration. ~~It may not perhaps be possible to shelve the question any more and~~ The difficulty ~~pointed out as to~~ of differentiating licit from illicit liquor can be overcome by colouring licit liquor ~~or some such expedient~~. f. 1 of

It will be decidedly advisable to start with one taluk and in view of the constant agitation from Mangalore this taluk has to be taken up first. The difficulty that presents itself here is that the supply of this taluk cannot be met from distilling at Chowghat. There are only two stills here and the Manager reports that certain improvements have to be made (after examination by an Engineer in consultation with the A.C.D) before commencing distillation of cashew arrack. Further, the maximum that can be outturned in this disty. in a season i.e. months of March, April and ~~May is~~ reported to be only 4800 p.gals. of cashew arrack, which can be ~~managed~~ increased to 10000 pp. gs. by special arrangements & by working overtime. f 31 of f 2

~~while~~ but the average consumption in Mangalore taluk for the last 3 years is 20815 p.gals. It may be seen therefore that the introduction of cashew arrack even if limited to Mangalore taluk postulates the establishment of a separate disty. But the contract ~~of~~ for the supply of arrack to S.Kanara dist. has been given to Messrs.Parry & Co., for a period of 3 years from 1-4-33 and if a disty. is to be established within this period it can only be by this Coy. This will perhaps meet ~~the~~ with opposition from the local people who have been clamouring for a separate disty., with local capital. ~~and considering the large area now supplied by Messrs Parry & Co., Govt. may not agree to giving the license to the new disty. to this Coy.~~ If the license is to be given after inviting tenders the question can

be

[illegible] in [illegible] for the year 1935-37--i.e., after the present period of contract is over.

If, however, it is decided to experiment on cashew distillation in the meanwhile, this may be done by Messrs. Harry & Co., at Mudnt. The maximum quantity may be distilled before the next season and the liquor may be issued to the shops in Mangalore Taluk for sale side by side with molasses arrack. This will enable us to judge the popularity of cashew liquor, the extent of its demand in the market and the scope for substituting this for molasses arrack either throughout the district or in a part of it.

The details may be considered after deciding the main question.

Sd/ 30/5. The possibility of leasing the manufacture and supply of cashew arrack to local enterprise was examined in (R). For supply to Mangalore Taluk alone the D.C. pointed out that a distillery with 5 stills of not less than 1000 gallons capacity would be necessary. The cost of the plant excluding building site was roughly estimated as more than Rs. 1 lakh. There was a talk of the possibility of forming a syndicate for working the distillery but one insuperable difficulty is the short season for cashew. Whether the plant with [illegible] the

whereas for other products during the appreciation has been considered doubtful. But unless there is scope for that, there is no possibility of supplying cashew arrack at cheap rates.

The only practical course now seems to be to experiment whether cashew arrack will find a ready sale. In that case there is no necessity to arrange for a separate distly at this stage. The manufacture can be conducted at Chorghat distly with 1 or 2 stills (existing) The distly is a Govt concern and what the cost of the necessary improvements will be may have to be ascertained. ~~The cost~~ Funds will have to be provided by Govt for this. The local cashew arrack may be coloured and allowed to be sold side by side with molasses arrack in Mangalore town at the shops of Mangalore taluk. Working overtime and with the necessary improvements an output of 10000 p-gallons from the 2 stills for the whole season is estimated. That will be about ½ of the annual consn in Mangalore taluk

If supply is to be made from next year arrangements for effecting improvements etc to the existing Govt distly then will have to be taken in hand sufficiently early this year.

Yours

[illegible]
31/5

By A.C.D. The only possible plan at present seems to be to ~~sell~~ manufacture as much cashew nuts as possible & dispose of the rest by sale to wholesale manufacturers in Mangalore. The plant at Chorgot will require certain additions & even then will not in any opinion be able to outturn 10,000 P.S. in three months. If considered necessary someone should be kindly requested to go to Mangalore & there with some go into details of the additions as required. The distilling is owned by Govt: and I presume the cost of the existing plant etc will have to be borne by Govt: K Jonas
ACD 1. 6. 33.

Dr 2.6.33.

This is I think the first thing to do.
For a start we might endeavour to supply Mangalore town & taluk with Cashew nuts & sal along with Molasses & arrack Mangalore being the biggest centre of I.D. Cashew. But before I move further in the matter it will be necessary to know what it will roughly cost to adapt Chorgot. after which I can discuss matters with Mr Hodgson in July

4 6 33

Mr Manjunath who is seems to be of great value

ACD

Sir,

A draft D.O. to Mr. Hodgson is submitted below.

DRAFT FOR APPROVAL

C.F. 16—24,90,350—30-10-30. (6)

Enclosures.

Despatch No.

When given to fair copying

Fair-copied by

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When despatched

Office.

Register No. , dated

From

Subject.

To

THE

D.O.

Dear Hodgson,

Cashew Arrack - ~~Asst. Manager's~~ Manapachi's ~~letter dated 23-5-33.~~

Asst Manager's D.O. dt 23.5.33

I am to convey the thanks of the Commissioner for Mr. Mainprice's note dated 20-5-33 which has been of great value.

For a start, the Commissioner considers that cashew arrack may be manufactured at Chowghat Distillery with the existing plant next season, i.e. March, April and May 1934, to supply Mangalore Town and Taluk for sale from 1-4-34 along with molasses arrack, Mangalore being the biggest centre of illicit distillation of cashew. But before the

Commr.,

Commissioner moves further in the matter it will be necessary to know what it will roughly cost to adapt Chowghat, after which he will discuss the matter with you in July.

I am therefore to request you to send an Engineer to Chowghat, as early as possible, to go into the details of additions and improvments required. If you would kindly let me know, before the 17th inst. the date on which it will be convenient for your Engineer to proceed to Chowghat, I shall request the Asst. Commr. for Distilleries to be present there in time, so that they may jointly examine the question and prepare an estimate of cost.

7.6.33.

To

G.H. Hodgson, Esq.,
Director, Messrs. Parry and Co., Madras.

87

PARRY & Co LTD
BOX 12.
MADRAS.

Do 9.6.33.

8th June 1933.

Dear Brito,

Cashew Arrack Manufacture.

Thank you for your D/o letter of 7th inst: and, as requested, I will let you know as early as possible when we shall be able to send an Engineer to Chowghat to examine the possibilities of experimental distillation of Cashew Fruit on the lines of the latter part of Mr. Mainprice's note dated 20-5-33

We should like Mr. Mainprice to keep in close touch with the discussions at Chowghat and we are therefore in the meantime asking him what date in July would be most convenient to him.

Yours sincerely,

Edward Brito Esq.,
Madras.

88

PARRY & Co LTD
BOX 12.
MADRAS.

Ans 13.6.33.

12th June 1933.

My dear Brito,

Cashew Arrack - Manufacture.

In continuation of my letter of 8th inst., I now enclose copy of a letter received from Mr. Mainprice and shall be glad to know whether the date suggested, viz., 3rd July next, will be suitable for the meeting at Chowghat.

If Monday the 26th inst., would suit the Assistant Commissioner, it will, as you will see, suit Mr. Mainprice better.

If you will let me know as soon as possible, I will arrange for our Engineer to be present at Chowghat on the selected date.

Yours sincerely,

Edward Brito Esq.,
Madras.

THE EAST INDIA DISTILLERIES & SUGAR FACTORIES Ld.

D/o.

9th June 1933.

To
The Managing Agents,
Madras.

From
The Manager,
Calicut.

Cashew Fruit Distillation.

Your D/o memo d/8-6-33 and enclosures. I suggest that you arrange for the Engineer with Distillery experience to meet me off the South West mail at 8.45 A.M. at Shoranur Station on Monday the 3rd July. I will have a car at Shoranur to take us both to Chowghat, which we could reach at about 11.0 a.m. The rest of the day can be spent at Chowghat distillery and if all work is completed by 2 p.m. on the 4th July, there will be comfortable time for the Engineer to catch the return South West mail train which leaves Shoranur at 5.21 P.M. I will arrange accommodation and messing.

I am assuming that the Asst. Commissioner for Distilleries will arrange to include a visit to Chowghat in his tour programme, and will make his own arrangements to get there.

If it can possibly be arranged, it would suit me better to hold the meeting at Chowghat a week earlier, i.e., on Monday 26-6-1933, and you might suggest to the Asst. Commissioner for Distilleries that we are more likely to have good weather in June than in July.

Sd/- C. Mainprice.

(Copy)

THE EAST INDIA DISTILLERIES AND SUGAR FACTORIES, LTD.-(INCORPORATED IN ENGLAND.)

Act

43 77

Note Contd.

Please see letter from Mr. Hodgson + p 41 ante + copy of Mr. Maningpike's letter dated at p 41 ante.

The H.C.I. are requested to Matti ~~be pressed at common~~ whether 6 - 1 would suit. It is reported that this date is the date of the Matti [illegible]

16/6

Mm 16/6

Pro 15.6.35.

By A.C.D. I shall be in Chowgha on 26th June. The inspections of Matio & Samalti will have to be done by some other officer the Economics are over.

K Gnoodale
a.c.d. 14.6.35

A draft D.O. to Mr. Hodgson is submitted below.

Pro 16.6.35

16/6

Mm 16/6

C.F. 16 -24,90,350—30-10-30. (6)

DRAFT FOR APPROVAL.

Enclosures. P/38.M. 16/6.

Despatch No

When given to fair copying

Fair-copied by 16/6.

Fair-copy compared by

When despatched

Office.

Register No. , dated

From

Subject.

To

THE

D. O.

My dear Hodgson,

Cashew awesh - Manufacture - your letter d. 12.6.33.

—

The A.C.D. informs me that on the 26th of this month will suit him, as he will have to superintend departmental examination during the whole of the first week of July. I am to request you to instruct your Engineer to be present at Chowghat on the 26th June when the A.C.D. will also be there.

Ans 16.6.33.

16/6. 16/6

To G.H. Hodgson, Esq.
Director, Messrs. Lang & Co
Madras

92

PARRY & Co LTD
BOX 12.
MADRAS.

17th June 1933.

Ans 18.6.33.

My dear Brito,

Cashew Arrack Manufacture.

Thank you for your letter of 16th instant, and, as requested, we will arrange for Mr. Mainprice and our Engineer to be present at Chowghat on the 26th inst: to meet the Assistant Commissioner for Distilleries to discuss the above question.

Yours sincerely,

Edward Brito Esq.,
Madras.

93

Note Contd

Please see letter from Mr. Hodgson of Messrs. Parry & Co at p 45 supra.

The file may be sent to ~~the~~ A.C.D

EMO 19.6.33.

SB 19/6

19/6

Rcd. EMO 5.7.33

By A.C.D The file is hereunto associated with any or No. Mr. Maxi Price of Messrs Parry & Co. came to the Distillery on the 26th and the Engineer arrived on the 27th June. The whole engine was dismantled when heavy rains for 2 mos. to set in

Still by Acd

ORDER IN WHICH STILLS ARE TO WORK.

	Morning charge.	Outturn in evening.	Evening charge.	Outturn next morning.
1st day				
Still No.1 ..	Wash .. 700 gallons	350 gallons weak liquor.	Wash .. 700 Gallons	280 gallons weak liquor
do. No.2 ..	Wash .. 400 do.		Weak liquor: 350 do.	120 do. do. plus strong spirit.
	1100			400
2nd day:				
Still No.1 ..	Wash .. 700 do.	280 weak liquor	Wash .. 700 do.	280 do. of weak liquor
Still No.2 ..	Weak liquor: 400 do.	130 do. plus strong spirit.	Weak liquor: 410 do. ..	140 do. do. plus strong spirit.
		410		420
3rd day:				
Still No.1 ..	Wash .. 700 do.	280 weak liquor	Wash .. 700 do. ..	280 do. weak liquor
Still No.2 ..	Weak liquor: 420 do.	140 do. plus strong spirit.	Weak liquor: 420 do. ..	140 do. do. plus strong spirit.
		420		420

On first day both stills will be used for wash, afterwards still No.1 alone will be used for wash and still No.2 for redistilling weak liquor; the strong spirit being sent from receiver to store after every two or three distillation.

Honorary Acd

Note by A.C.D:

TIME TABLE OF WORK:

6 A.M. to 8 A.M. on 1st day:		Charging of stills.
8 A.M. to 5 P.M.	:	Distillation.
5 P.M. to 8 P.M.	:	Cleaning and recharging.
8 P.M. to 5 A.M.	:	Distillation.

On 2nd and subsequent days cleaning and recharging of stills will start at 5 A.M.

--:--

OUTTURN: The cashew season lasts for 3 months or roughly 100 days, but it will not be possible to distil on every day as stills will have to be steam cleaned etc. Distillation should be possible for 3 months of 26 days each or 78 days in all. During this period (78 x 1400) + 400 or 1,09,600 gallons of wash should be sent to the stills; the expected outturn from this is 10,960 proof gallons or 16,860 gallons of issuable 35° U.P. liquor.

--:--

SET UP OF WASH:

Taking for granted that the wash will be fit for distillation at the end of 72 hours and that stills are to be worked twice a day, the wash room will have to have a capacity of 4,900 gallons, vide details below:

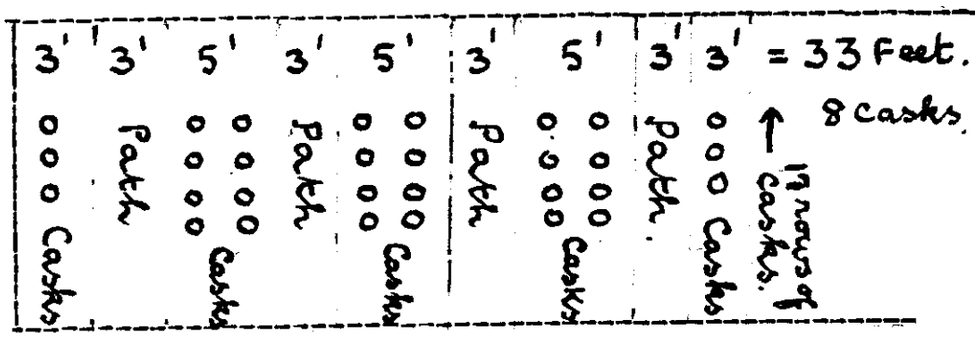
below:

Wash for 1st day	..	1800	
Wash for 2nd day	..	1400	
Wash for 3rd day	..	1400	
Wash for 4th day evening charge	..	300	(400 gallons are available from 1st day's space)
		4900	

or roughly 5000 gallons.

If wash backs are to be used 8 wash backs each of 800 gallon capacity will be required---though only 700 gallons of wash are to be set up in each wash back, empty space has to be left at the top to prevent overflow during fermentation. To put up wash backs will be very expensive, as stone or brick foundations will have to be built for them and necessary drains and jack pit constructed, the wash backs themselves are not likely to cost less than Rs.500/- each. Considering that the whole thing is an experiment I suggest that casks be converted into tubs by removing one head and standing the cask on the other end; if this is done 125 casks of not less than 50 gallons capacity will be required, 40 gallons of wash being set up in each cask; these casks could be kept in a secure thatched shed with bamboo trellis sides and ends; the shed will have to be 55'x33', there is room for such a shed on the site of the present cooper's shed; this is 130 feet from the Distillery entrance and 175 feet from the stills; it has the advantage of being close

to the landing wharf and there is space between it and the wharf for the fruit shed and press. In the event of it catching fire there will be no danger to the Distillery, the shed being over 50 yards from the Warehouse--there is already a thatched shed on the site. A shed 33 feet wide is suggested as the casks will have to be arranged with pathways between the rows as shown below:



The stills will have to be charged by hand, the wash being conveyed from the wash shed to the stills in buckets or kerosine oil tins; the distance from shed to stills is 60 yards and it should be possible for 10 coolies to charge the still (700 gallons) in 1½ hours. The wash being thick a pipe line would not be of use and to use an open wooden gutter would affect the outturn through evaporation of the alcohol contained in the wash.

STILLS:

There are two stills in the Distillery, one capable of distilling 700 gallons of wash and the other a new one not yet fixed in place, 400 gallons. Except for a first distillation both stills cannot be used for the distillation of wash; the larger

still will be used for wash and the smaller one for the redistillation of weak spirit. The discharge cock of the small still is only 3'' in diameter and thick wash is likely to clog it and make the discharge of the spent wash a slow process. The discharge cock of the big still is 4½" in diameter and there should be no delay in the discharge of the spent wash. There are three receivers but each still is connected with only two; it would be advisable to connect each still with all three receivers. The discharge cock of Still No.1 will have to be replaced by a plug to prevent clogging.

RECEIVERS:

There are three receivers and these will be sufficient, their total capacity is (614.5+698.0 + 690.0) = 2002.5 gallons. To prevent the flavour of the cashew arrack being absorbed by the wood of the receivers they could be well coated inside with paraffin wax and after the cashew season be well cleaned and recoated with wax and then used for toddy arrack.

STORAGE:

The storage capacity of the Warehouse (Chowghat) is 6330 gallons and there are 7 vats; Vat No.7 has a capacity of 1109 gallons, if this vat is used for cashew arrack, the remaining 6 vats will be sufficient to store 4 months' supply of cocoanut toddy arrack. Very little alteration to the vat will be required, all that will be needed will be removal of the present

discharge pipe and its replacement with a short length of pipe and a discharge cock. With the existing fittings liquor can be transferred from the receivers to this vat. If this vat is to be used it will have, like the receivers, to be well coated with wax. This vat will take 6 to 7 days to fill and as soon as filled the liquour could be racked in drums and these stored in the toddy room till a full consignment of 40 drums (1800 bulk gallons) are ready for despatch, two such consignments could be sent each month. The toddy room is capable of holding 32 drums if placed on end. Provision will have to be made in Mangalore for the storage and the issue of the liquor. As noted above it is expected to outturn 10,960 proof gallons of liquor, the average annual consumption of Mangalore circle is 32,850 proof gallons, so the outturn of cashew arrack is roughly 1/3 the annual consumption, but as it is proposed to sell both molasses and cashew arrack side by side, all the cashew arrack will probably not be sold during the season; besides cashew arrack will only start selling from 1st April, whereas manufacture will have to start as soon as fruit is available, which will probably be in March. Taking for granted that cashew arrack displaces 50 per cent of the molasses arrack, ie., 16425 proof gallons, the outturn from the Distillery will last $\left(\frac{10960}{16425} \times 12\right) = 8$ months, ie., till the end of November. During the 3 months

of manufacture $\left(\frac{3}{12} \times 16425\right) = 4106$ proof gallons will be sold leaving a balance of (10960—4106)= 6854 proof gallons; as it is proposed to distil cashew arrack on an average strength of proof, this quantity represents the bulk as well as proof quantity. Of the 6854 proof gallons remaining at the end of the season 1109 proof gallons could be stored in Vat 7 at Chowghat; the balance 4745 gallons could be stored in casks or in drums; if casks are used about 95 casks will be required, if drums 106:room for the storage of these could be found in Chowghat and Mangalore. In Chowghat there are two store rooms now used by Messrs. Parry & Co. for storing spare parts etc., these and the toddy room are capable of holding 42 casks or 70 drums; in Mangalore Warehouse there is space in the bottling room, the Warehouse itself and a store room, in which the remaining casks could easily be stored. I suggest storage in casks or drums as vats would be very expensive and to construct a number of vats before it is really known whether they will be required or not will be a waste.

In Mangalore Warehouse two vats of at least 800 gallons capacity each will be required for the reduction and issue of cashew arrack; instead of a store vat the liquor could be pumped direct from the drums or casks into the issue vat for

reduction. Messrs. Parry & Co. will be able to arrange for the issue of the liquor from Mangalore either by putting up new vats or by making the present number of vats serve both for cashew and molasses arrack, this could be done by sending smaller and more frequent consignments of molasses arrack to the Warehouse.

FRUIT STORE:

A store in which the fruit is to be kept will be required, there is space for one 38'x50' near the wharf; this shed will be capable of storing about 25 tons of fruit, if stored in baskets each capable of holding 30 lbs. Mr. Main Price of Messrs. Parry & Co., proposes to have the fruit collected in special strong baskets, the fruit being transported and stored in the same basket to prevent too much handling. The cost of these baskets will have to be taken to account when calculating the issue price of the liquor.

PRESS:

Between the store shed and the wash shed a press or presses will be necessary for crushing the fruit, I suggest two presses of a suitable pattern, they will have to be capable of crushing 15 tons of fruit in 2 or 3 hours. Wooden grooved rollers revolving against each other in opposite directions and fitted with a shoot for charging and a box funnel through which the crushed fruit and juice could be passed

into this or tubs seem most suitable. Another suggestion is a pulping machine made on the same pattern as a meat mincing machine. Messrs. Parry & Co.'s Engineer and Mr. Main Price intend considering the matter and have promised to devise a suitable pattern of press.

ALTERATIONS AND ADDITIONS:

The alterations required are:

(1) A screw plug for discharge cock of the big still.

(2) Connecting each still with all 3 receivers.

(3) Disconnecting the present discharge pipe of Vat No.7 and substituting a short length of pipe with a discharge cock.

Additions required are:-

(1) A fruit shed.

(2) Two fruit presses.

(3) A pandal for the fruit shed.

(4) A wash shed.

(5) 125 casks for wash shed.

(6) Platform scales for the issue of the liquor by weighment.

The above are shown in the rough plan enclosed. Messrs. Parry & Co., are submitting estimates for all that is required. I do not think more than Rs.2000/- will be required. The alterations alone should not cost more than Rs.100/-

These notes of mine were gone into with Mr. Main Price and the Engineer on 26th and 27th June.

and the former has stated that he intends to inform his Head office that the working of the experiment on the lines suggested is feasible. He has also informed me that the Platform scales could be hired from Messrs. Parry & Co., and that old casks not fit for issue of spirits but fit for wash tubs, could be got either on hire or bought cheap from Messrs. Parry & Co.,

ESTABLISHMENT:

The present establishment consists of one Asst. Inspector, 1 mechanic petty officer and 3 peons; as it is intended to work both day and night, a temporary staff of one 4th grade Sub Inspector and 2 peons will be needed. The stills will be charged at night and distillation ended also during the night, so it is absolutely necessary for either an Asst. Inspector or Sub Inspector to be on the spot. As stills are to be charged and worked during the night and the wash room will be away from the Distillery building, a guard for the whole 24 hours will be necessary and to enable this to be possible two more peons will be needed.

REBATE AND TREE TAX:

At present Messrs. Parry & Co., pay full tree tax and get a rebate of Rs.1/3 on each gallon of proof spirit outturned; the rebate pays the tree tax in five months of each half year; if the stills are to be stopped for toddy from March to May

they would have to tap the trees for 5 months in the first half year and 4 in the second. No increase in the rate of rebate will be necessary if proportionate tree tax is levied.

H. [illegible]
per D. J. D.

S.7 + 13 B 12.7

DRAFT FOR APPROVAL. 58 105

O.F. 16—24,90,350—30-10-30. (6)

Enclosures.

Despatch No.

When given to fair copying

Fair-copied by 4/12/17 S/C.

Fair-copy compared by

When despatched

Office.

Register No. , dated

From

Subject.

To

THE

My dear Hodgson,

Sir,

Phase in Rec's. Rpt on pp 46-57 of Rpts.

1/mm 12/7

Cashew anack - Manufacture at Chorghat.

I am to request you to send in your report on the result of inspection of Chorghat distly. by your Engineer, ~~together with an~~ will necessary estimate of Cost for the improvement required. As the sanction of Govt. has to be obtained for incurring the necessary expenditure the matter may kindly be treated as urgent.

12 Jul 1923

Yrs. 19.7.23.

To G. H. Hodgson, Esq.
Director - Messrs Parry & Co.
Madras.

12/7 1/mm 12/7

12/7/23

PARRY & Co LTD
BOX 12.
MADRAS.

13th July 1933.

My dear Brito,

CASHEW ARRACK - MANUFACTURE AT CHOWGHAT.

In reply to your letter of the 12th instant we have just heard from Mainprice that his report with all the necessary estimates will be in our hands early next week, and we will immediately forward a copy to you with our comments.

The delay has been due to the necessity of constant references to Madras in connection with cost of the various material required.

Yours sincerely,

Edward Brito Esq.,
Office of the Commr.of Excise,
Chepauk, MADRAS.

~~90~~ (C)

Sup. No. A.

The U.P. and C.P. have reduced the duty on Country Liquor by 25%. and consumption has risen by 60% in U.P. and 70% in C.P. Orissa and B. and O. intend doing so. Please find out if this is the case.

10.7.43.

~~The~~ Two samples one of ~~Toddy~~ Toddy of 30 u.p. Cocoa Arrack. The C. Land has sent them out to C. Raghavan of Mangalore to have it sampled by persons of same status who are in the habit of having cocoa arrack to find out if it compares favourably with the illicit arrack usually made in Mangalore.

10.7.43.

S

Sir,

Two draft letters.

10.7.43.

Mr. 17

So far the subject has been dealt with D.O. ~~Already~~ I understand that P&Co will be in a position to put forward concrete proposals for mfre. Put up a refce

108

Summarising briefly the position asking them to put forward ~~any suggestn~~ proposals for improv of cashew arrack ~~improved~~ at Chowgat.

4.8.33

that cashew arrack is a popular drink in South Kanara and it seems advisable that the people of that area chiefly Mangalore be provided with a limit supply. The matter has been discussed officially with Pangs and 6 other ways to be asked to send up their proposals for the distillation of Cashew arrack at Cuncolim

4.8.33

Note Contd.

Submitted that a Copy of the A.C.D's note at H 48.56 supra may be sent to Messrs. Pang & Co. for their information & guidance while ~~submitting~~ sending their proposals.

Draft submitted.

7/8

7/8

7/8/33

P.T.O

65 1.9

C/C

Note Cont's.

Please see this office reg. to the Engr. Mangalore C at p 5 c.p. & his reply at p 8 c.p.

The sample of Cashew arrack distilled in the Laby. has been tested by the men of Status at Mangalore & their ~~Certificates~~ views are at pp 9-11 c.p.

The quality of the liquor is commended, though the smell is said to be more like of bitter cashew fruits than of fresh fruits. ~~The time of distillation, of~~ In view of its medicinal properties it is assured that the liquor will find a ready market in the Ld.

It is now stated that it will compare favourably with superior European

SE 8/8. MM 8/8

The names of the testers of the arrack must be kept confl
It is ~~an~~ not surprising to me that the samplers are all men of position
This may go to P & Co. carefully omitting the names: with the foll DO

My Dear Hodgson

In continuation of my DO letters re cashew arrack you will no doubt be interested to receive the foll testimonials to the quality of the cashew arrack distilled in the BDO Laboratory. ~~The~~ I have not the proofs of the testimonials are all men of position one is a Vahel one a parish priest the other three are retired gazetted Officers. All are R. C. Christians.

Yours Sincerely
SE
9.8.33.

Office of the
Commissioner of Excise,
Cheranik, Madras,

9th August 192[illegible].

My dear Hodgson,

In continuation of my [illegible] letters re: cashew arrack you will no doubt be interested to receive the following testimonials to the quality of the cashew arrack distilled in the Board's Laboratory. The givers of the testimonials are all men of position - one is a vakil, one a parish priest, the other three are retired gazetted officers. All are Roman Catholic Christians.

Yours sincerely,

Hodgson Esq.

AUG 1924

PARRY & Co LTD
BOX 12.
MADRAS.

10th August 1933.

My dear Thomas,

Many thanks for your letter of 9th inst: and the testimonials you have received on the quality of the cashew arrack distilled in your Laboratory are most interesting and it will now remain to be seen whether we can distil an equally good arrack at Chowghat on a rather larger scale.

Yours sincerely,

E.F. Thomas Esq., C.I.E., I.C.S.,
Chepauk,
Madras.

Note Contd

Please see this office reply to Messrs. Parry & Co. at ¶ 6-7 c/f & their reply at ¶ 13-16 c/f. U.O

The file may be sent to the A.C.D for detailed remarks on the several ~~points raised~~ conditions proposed by the Co/y. Dy. 15.8.33.

15.8.33.

To A.C.D. U.O. (in a sealed cover.)

15/8.

15/8

Recd. 17.8.33.

By A.C.D. Para 4 of Messrs Parry's letter of 12.8.33. Items 14 & 5 - scales & castors - may be bought from the Firm; this would be cheaper than buying them. Mr Morris Price gave me to understand this could be done.

Charnockite distillery belongs to Govt: & hence I think the charges shown in Ex: A should be borne by Govt:

Para 6. Present issue strength of arrack (on Mosses) at Mangalore is 35° U.P. If Cashew arrack is issued at 30° U.P. there will be a greater demand for it than for on Mosses arrack & hence less chance of the experiment being a failure.

Para 7 Wastage as now allowed for on Mosses arrack may be allowed for Cashew arrack

Para 8 As far as the Distillery and Warehouse are concerned there is no need for any change in the rules.

Para 10 Duty on Cashew and may be fixed at rate charged on Molasses Arrack at time of issue; at present it is Rs 5/12 per gal. The depot margin may be allowed to continue as at present. Rs 1/12 per gal of 30° U.P. as issue price at Mangalore is a reasonable rate, but present rate for Molasses Arrack is Rs 1-6-6 per gal of 35° U.P. or 1-8-3 per gal of 30 U.P. a difference of only 0-3-89. (1-12-6 – 1-8-3)

Para 11. Here Messrs Parry & Co. suggest certain rates of cost price in case outturn is not as much as expected or fruit not available at a certain price. The Re 1/12 per gal of 30° U.P. and is per. above is reasonably calculated on the cost of ~~price~~ fruit at 10 lbs per anna or $\left(\frac{2240}{10} \times \frac{1}{16}\right) = 14/-$ Rs per ton; one ton of fruit according to experiments in the Laboratory should produce 10 P.G. or 149 lbs. of 30° U.P. i.e. Messrs Parry & Co. make out cost of fruit alone to be Re 1/- per each gal. of 30° U.P., 12 annas for overhead charges & transport should be angle; but as the whole thing is an

experiment & rather than work on the scale suggested by Messrs Parry & Co. I suggest that there be no scale and that Rs 2/- per gallon of 30° U.P. Cashew arack be fixed as issue price at Mangalore W H, this will mean that this arack at Mangalore W H will cost 8 pies per dram, against 5·6 pies per dram of 35° U.P. Molasses arack; a difference of only 2·4 pies. The difference in the retail price per dram of the two kinds of arack at the shop is not likely to be less than 3 pies or a multiple of 3 pies however little the difference at the W.H. might be.

If a scale is fixed there will be no inducement for Messrs Parry & Co. to outturn as much arack as possible or to get fruit as cheap as possible; it would be better if they took over the whole responsibility.

Para 12 It is thought wise to enhance the issue price & fix it once for all.

Para 13 As it is an experiment at the request of Govt: I presume Govt: will have to promise to take over at the cost price fixed all

49.
Liquor remaining unsold at the end of the year

69

K. McPherson
16.8.00

Office Note.

There seems to be no objection to fixing the issue price at Mangalore WB at Rs 2 per gallon of 30° up and the duty at Rs 5-12-0 per gallon of that strength. It is however for consideration whether a lower rate of duty than this alone may not be suggested to Govt so as to make the liquor as cheap as possible ~~in the early~~ and popularise it in the experimental period. As pointed out by the Ad, the consumer may have to pay an extra rate of about 3 pies per dram for Cashew arrack provided the renter maintains the same margin of profit etc for Cashew arrack as ~~in the~~ that for Indian arrack. No scale of rates for purposes of any reports to the Coy need be agreed to.

The Coy represent that if they are forced to reduce the ~~cost~~ issue rate to clear off stocks the duty should be reduced correspondingly. As this is only an experiment we may agree to this though it is doubtful whether renters will reduce their prices. ~~But~~ Presumably there is no question

& it will have more or less effect of replacing I.A. arrack.

of granting any compensation to the Company in that case. Obviously the Coy will not be prepared to reduce their rate below the minimum necessary to meet the working expenses.

The Coy request that Govt should pay them the cost and expenses of maintaining in the event of plant remaining unsaleable. Any promise of such indemnity is generally inadvisable and may possibly not be acceptable to Govt. It is not possible to anticipate to what extent Govt may have to commit itself in the event of such a promise: No doubt the experiment will be undertaken by the Coy at the request of Govt. But when the central ditty system was started as an experiment in the Vizagapatam agency we refused to hold out any promise of indemnity in the event of loss. And if the privilege of supply of cattle at a rate is deprived of on lower as was done in the case of Madura area under the central ditty system in Vizag agency there would certainly have been no question of any compensation. But as such an arrangement is not practicable at present since Messrs Parry & Co hold the Contract for 3 years from 1-4-33, a difficulty will be created if the Coy insists on such a condition for others

Mm 15/8

Mr. 8.33
17.8.33

7

No. 71

Draft Secretary S. will please check & if necessary suggest amendment. Sd. if same to be put up.

31/8/33

Confidential
D.O. of 28.7.33 of Parry & 6 ' placed in confidential cover in n.f. 31.8.33.

Note Contd.

Please see Govt. Memo. at p 36 c.f.

Para 1. A reply may be submitted to Govt. as pointed out by the Comm. at p 36 c.f.

Para 2. It is stated that if Govt. approve the proposal, it is proposed to bring it forward as a Part II scheme for 1934-35. The expenditure in connection with the adapting of Chowghat distly. for the manufacture of Cashew arrack can therefore be incurred in April 1934, i.e., after the budget is passed by the Leg. Council. It will not be possible to start distillation during next Cashew season, as this begins by March & ends by May. The experiment, if introduced, will start only from March 1935. Messrs. Parry & Co.

+ Govt. may be informed ~~sp~~.

Draft to Pany Co. issued. – p 37 c f.

~~Draft~~ to Govt. submitted below.

Colouring of illicit Cochin arrack was suggested as early as 1892 by Mr Brodie to facilitate ~~the~~ selection of illicit Cochin liquor and was raised on subsequent occasions also. This was referred to in our report to Govt. It may perhaps be added in the draft letter, if the C has no special objection to colouring, that colouring can be resorted to if necessity arises.

SB 2/10.

The C. was not in favour of colouring for the same reason that ordinary arrack is not coloured to distinguish it from illicit. The reference in the report of Govt. occurs in the history of the Cochin arrack affair. There may be an additional reason against colouring in that it may put off customers.

Mm 3.10.33.

Note Conts

73

Note Contd.

Please see G.O. at pp 44-45 c.f.

Govt. have appd. of the proposals in Comm's rep. at pp 21-33 c.f. and stated that necessary steps may be taken to ensure that the distillation of Cashew arrack is started next season - i.e., March, April & May 1935 & that the experiment is made a trial next financial year. A sum of Rs. 3000/- has been sanctioned for adapting Chowghat distly. for the purpose.

The orders may be Communicated to Messrs. Parry & Co. & the officers Concerned.

The Conditions proposed by Messrs Parry & Co. in their letter 30.8.33. may be accepted

As regards Cost price it is stated by the Cy. that it may be fixed at Rs. 2/ per gallon of 30° U.P. ex Mangalore W.H. if 10000 pf. gls. are manufactured, Rs. 2.6. if 7500 pf. gls. are outturned & Rs 2.12. if 5000 pf. gls. are made. This will leave room for doubt

as to the rate to be fixed when the quantity manufactured is 8000 pf. gls. or 6000 pf. gls. etc.

The rates may be fixed at Rs. 2/ per gallon of 30° U.P. if the total quantity manufactured is over 4500 pf. gls, Rs. 2.6.0. if the quantity is ~~see~~ over 500.0 + ~~below~~ up to 4500 + Rs. 2.12.0. if it exceeds 5000 pf. gls + ~~below~~ 6000

This may be subject [illegible] gallon [illegible] is [illegible] reduced - if found [illegible] the [illegible] 30° U.P. in [illegible] grade.

Sir,
Noted in Call book

The rate of duty, viz. Rs. 6.0.0. per gl. of 30° U.P. of the strength of Cashew arrack, viz 30° U.P. proposed have been accepted by govt. The limit of possession shall be the same as in the case of molasses arrack - viz. 4 drams

The Coy. shall maintain correct accts. reg. the expenses incurred by them in the manufacture of Cashew arrack. This shall be open to inspection by the D.O. Chowghat, the Insp. S. Distly. O, A.C.D. ~~the Collector of Malabar + S Kanara~~.

Other

Other orders reg. manufacture, storage, transport, wastage etc. shall be the same as in the case of molasses arrack.

To prevent the possibility of shop keepers mixing molasses arrack with Cashew arrack and selling it at the higher rate of duty, it may be ordered that the molasses arrack issued to the Mangalore K. Town shall be coloured. There is also the possibility of getting molasses arrack from beyond, ~~beyond~~ as of using I.O. page 72 n.f. supra. It is however a matter of prevention..

The A.C.D. may be requested to issue such other instructions in this matter as he may consider necessary.

Draft submitted below.

26.11.41.

[illegible] 26/11/41

193

C.F. 16—24,90.350—30-10-30. (6)

DRAFT FOR APPROVAL

Enclosures.

Despatch No.

When given to fair copying

Fair-copied by

Fair-copy compared by

When despatched

Office.

Register No. 5609, dated 26/4/33.

From

Subject.

Cashew arrack - South Kanara Dt. - Experimental distillation and sale. G.O.No. Press. 673/Rev. 2.4.4.34

To

THE

PROCEEDINGS:

In pursuance of the repeated representation that a section of the population of South Kanara Dt., strongly desired Cashew arrack, it was suggested to Govt. that an experiment might be made by which licit cashew arrack would be made obtainable at much the same price as the licit molasses arrack now supplied by Messrs. Parry & Co. - the object of the experiment being to test whether there is a real demand for cashew arrack in the Mangalore taluk, where, it is understood, the demand is greatest and most constant, and to test the correctness of the claim that cashew arrack is

genuinely

genuinely required by the public more for its inherent qualities than for its cheapness as an illicitly distilled and therefore untaxed article of consumption. Govt. have accordingly sanctioned the following proposal:-

Messrs. Parry & Co. who are the contract suppliers of molasses arrack for the South Kanara Dt., shall distil as much cashew arrack as they can, while the next season lasts - i.e. March, April & May 1935 - in the Chowghat distillery and supply it through their Warehouse at Mangalore for sale in the arrack shops of Mangalore town and taluk, side by side with molasses arrack, ~~from 1.4.35.~~ during the year 1935-36

2. The manufacture and supply of cashew arrack by Messrs. Parry & Co., shall be subject to the following conditions:-

i. The cost of equipment and alterations necessary for adapting Chowghat distillery for the purpose of distilling arrack from cashew ~~root~~ fruit, estimated at Rs.3200, shall be borne by Govt. Messrs. Parry & Co., shall carry out the work and be paid on bills for actual expenditure incurred. All other expenses in connection with the experiment shall be borne by the Co.

as per their letter dt. 30.8.33. Their attention is in this connection drawn to their letter that they would have been willing to lease the platform lease and hogsheads on hire

ii. The strength at which cashew arrack shall be supplied from Mangalore W. to the shops in Mangalore town and taluk shall be 30° U.P.

p28 cf para 10

iii. The cost price per gallon of 30° U.P. cashew arrack at the Mangalore warehouse shall be fixed at Rs.2/- during the period of the experiment.

p# 30-31 cf

The Co., shall be allowed this rate if the quantity of cashew arrack manufactured during the next season amounts to over 7500 proof gallons. If through failure to get adequate supplies of fruit or owing to at present unforeseen difficulties arising in the process of distillation the outturn becomes less, the rates of cost price shall be as follow:

Rs. 2-6-0 per gallon of 30° U.P. if the total quantity manufactured is above 5000 pf. gallons and upto ~~below~~ 7500 pf. gls.

Rs. 2-12-0 per gallon of 30° U.P. if the quantity manufactured is 5000 pf. gls. ~~and below~~ or less

The above rates are based on the expectation that the cost of 10 lbs. of ~~fresh~~ cashew fruit ~~shall~~ will be 1 anna. The rates are subject to a further increase or decrease ~~of~~ by 4 as. a gallon of 30 U.P. for every 3 pies paid by the Co., above or below one anna per unit of 10 lbs. of fruit delivered at Chowghat.

If the higher rates proposed turn out in practice to be chargeable the duty ~~realised on Cashew arrack~~ will be reduced by the amount of the surcharge on cost of manufacture and the surcharge paid to the Co., when accounts ~~were~~ are settled.

A.

iv. If any reduction in the ~~above~~ selling rate of Rs2 per gallon of 30° u.p. is found necessary ~~is necessary~~ in order to ~~realised on Cashew arrack~~ clear the stocks the duty shall be reduced ~~accordingly.~~ to the extent required.

v. In the event of the ~~spirit being~~ arrack becoming unsaleable for any reason beyond the control of the Co., the actual cost and expenses of manufacture of such quantity of arrack shall be refunded to ~~them~~ the Coy by the Govt.

vi. ~~When the experiment is over.~~ The Co., shall, if required, sell all temporary equipment on behalf of Govt. at the best prices obtainable.

do

vii. The Co., shall keep complete and detailed accounts of all expenses incurred in the manufacture of Cashew arrack by them which shall be available for inspection by Departmental officers.

viii. All other conditions regarding manufacture, transport, storage, wastage etc., shall be the same as those applicable ~~applicable~~ to molasses arrack ~~shall also apply to cashew arrack.~~

3.. The rate of duty per gallon of 30° U.P. cashew arrack shall be Rs.6-3-0.

The limit of private possession shall be 4 drams.

4. The Co., shall make necessary previous arrangements for the distillation and storage of sufficient quantity of coconut toddy arrack in the Chowghat Distillery to meet the demand during the period of cashew distillation in the distillery.

5. To prevent the possibility of shop-keepers mixing cashew arrack with molasses arrack the latter issued to the shops of Mangalore town and taluk from 1-4-35 shall be coloured.

6. The Asst.Commr.for Distilleries is requested to issue any other special instructions in this matter as he may consider necessary.

7. Messrs. Parry & Co., are requested to put on hand the work of improvements and additions to the Chowghat distillery at a very early date so as to enable them to start distillation of cashew arrack as soon as the next season commences.

DESPATCHED
2 MAY 1934

To Messrs. Parray & Co.,
Madras.

To The Collector of S.Kanara.
Dy.Commr., Southern Dn.
Asst.Commr., West Coast.
and Inspr., Mangalore Circle.
" Asst.Commr.for Distilleries with an extra

Gen. No. 445 (B) 133

B

CONFIDENTIAL.

The Commissioner of Police
Chatham

Gen. No. 1145 (P) 93

R. O of 28.4.93

To Parry and Co.,
Madras

Carlton House

No. 8.4.93.

To

CONFIDENTIAL.

The Commissioner of Excise
Cuddapah

2-91. (6)

130

The East India Distilleries & Sugar Factories Ltd

(INCORPORATED IN ENGLAND.)

PARRY & CO., LTD.,
MANAGING AGENTS.
TELEGRAPHIC ADDRESS:-
"DISTIMULO"

Madras 14th May 1934

SUGAR & SPIRIT DEPARTMENT.

The Secretary to the Commissioner of Excise,

Chepauk,

M A D R A S.

Sir,

3495

Cashew Arrack - South Kanara District
Experimental distillation and sale.

--*--

We have the honour to acknowledge receipt of your letter R.No.725-Abk/34 dated 27-4-1934. pb 123 -

1. We will make arrangements to carry out an experiment next year but regret it is impossible for us to state definitely if sufficient fruit will be available for a three months run.

2. The Cashew Fruit season in the Chowghat District starts about February 15th and is calculated to end by April 30th.

3. Please let us know if you wish us to bottle cashew arrack at our Mangalore Warehouse.

4. We beg to refer you to our letter of 30th August 1933 in which we have given figures per gallon of 30 U.P. ex our Mangalore Warehouse subject to a varying total manufacture during the season at Chowghat. Our offer to supply is as follows Rs.2 per gallon of 30 U.P. Cashew Arrack ex our Mangalore Warehouse if 10,000 proof gallons or over are manufactured during the season at Chowghat.

Rs.2-6-0 per gallon of 30 U.P.cashew arrack ex our Mangalore warehouse if 7500/9999 proof gallons are manufactured during the season at Chowghat.

Rs.2-12-0 -do- -do- if 5000/7499 proof gallons are manufactured during the season at Chowghat.

P126 5. In clause 8 of your letter under reference we take it that condition of manufacture should be the same as applicable to Malabar Arrack.

We have the honour to be,

Sir,

Your obedient servants,
for PARRY & CO.LTD.,

DIRECTOR
MANAGING AGENTS.

THE EAST INDIA DISTILLERIES AND SUGAR FACTORIES, LTD.—(INCORPORATED IN ENGLAND.)

ACD

C.R. 3495/Abk. 34.

(6) C

Cashew arrack - experimental distillation & sale in Mangalore Tk

Please see letter below from Messrs. Parry Co. Madras.

The orders regarding the experimental distillation & sale of Cashew arrack in the Mangalore Tk. of S. Kanara Dt. from 1.4.35 are at pp. 123-127 (2).

The points referred to by the Coy. in paras 3 to 5 of their letter are dealt with below:-

Para 3. The system of sale of arrack in sealed bottles is being tried as an experiment in Mangalore Town, with effect from 1.4.33 & the orders relating to this are at pp. 33-35 and 67-74 (J). The Coy. enquire whether Cashew arrack should be ~~similarly~~ sold in bottles.

It was not the intention in the proposals to Govt. reg. Cashew arrack that the system of sale in sealed bottles should be extended to this kind of liquor. The Cost price of Cashew liquor has been fixed at Rs. 2/- at

at the Mangalore W.H. per gallon of 30° U.P.
If this is to be sold in bottles addl.
expenditure will have to be incurred in
the shape of cost of bottle, bottling expenses etc.
Even the experiment of sale in sealed bottles
now under trial has been reported to be
not successful on acct. of ~~addl.~~ additional
cost. In such circumstances it will be
inexpedient to introduce the sale of Cashew
arrack in bottles.

The Coy. may be informed that the sale
of Cashew arrack in stills shall only be
on draught & not in bottles & that Cashew
arrack need not be bottled in the
Mangalore W.H.

It may be expedient to inform the Company
that if a demand for Cashew arrack in sealed
bottles should arise, they should be prepared
to do so. They will however be allowed
the margin to cover overhead charges as
in the case of Molasses arrack. The clerk
of Mangalore may send their requirements in sealed bottles

Para 4. Please see the proposals of
the Coy. in reg. to cost price of Cashew
arrack in paras 7 & 8 of their letter at p18 (Q)
these were not definite on the prices to
be charged in case the total quantity
manufactured was between the standards
indicated

p 121 (Q)

This point was examined & orders issued as under –

Cost price to be Rs. 2/- per gallon of 30° U.P. if the total manufacture is over 7500 pf. gallons.

to be Rs. 2-6-0 per gallon of 30° U.P. if the manufacture is above 5000 & up to 7500 pf. gls.

to be Rs. 2-12-0 per gallon of 30° U.P. if the manufacture is 5000 pf. gls. or less.

Please see orders at p. 121 (Q).

Please see this [illegible] (G) of the [illegible] at pp. 122 (N)

In view of the fact that the ~~proper~~ distillation & sale of Cashew arrack is experimental & that all the other conditions set forth by the Coy. have been accepted, this present proposals may be accepted.

The minimum outturn is expected to be 5000 p. gallons. The prices may be fixed as follows: -

Rs 2/12/0 for outturn ranging from 5000 to 7499 p. gallons.

Vol-2 CP

Rs 2/6/0 Do — over 7499 and less than 10000 ~~7500 to 9999~~ p. gallons

Rs 2/~~[illegible]~~ for an outturn of 10,000 p. gallons and over.

Para 5 of the letter. It has been definitely stated in paragraph clause (viii) that the conditions relating

relating to the ~~and~~ manufacture etc. of Cashew arack shall be the same as those applicable to molasses arack. But the Coy. enquire whether the conditions are the same as those applicable to Malabar arack ~~is~~ Coconut toddy arrack

This is not so. Malabar arack (Coconut toddy arack) is classified as "foreign liquor" & the conditions relating to manufacture etc. are not the same as those for Country spirits. Cashew arack is to be considered ~~and sold in spirits~~ and sold in arrack shops as Country spirits, & the conditions ~~as~~ applicable to ~~Country~~ it shall be the same as those applicable to Country spirits (molasses arack).

The Coy. may be informed so.

MO 21.5.34

Yes

SR 16/5. MW 17/5

MO 21 MAY 1934

The proposals of Page 121 Flag Q should stand but as Prop Pte may find forward difficulties in accepting the rates of Page 124 Flag Q, their terms of L/1012 C.F. may be accepted

RD 1/pr 34

Yes

Sir,

Draft below.

SR 23/5. MW 23/5

MO 23.5.34

C.F. 16—24,90,359—30-10-30. (6)

DRAFT FOR APPROVAL.

Enclosures.

Despatch No.

When given to fair copying 28/5

Fair-copied by

Fair-copy compared by

When despatched

Office.

Register No. 3495, dated Abkari 34.

From Read again - C.P. No. 725/Abkari 27.4.

From Messrs. Tata Co. Madras 14.

Subject.

Cashew arack - S. Kanara Dt experimental distillation & sale.

To

THE

Memo.

The sale of Cashew arack in the shops of Mangalore Town & taluk with effect from 1.4.35 shall ordinarily be on drawing. Should, however, a demand for this kind of arack in sealed bottles arise, the Coy. should be prepared to bottle Cashew arack in the Mangalore W.H. They will be given the allowance. Covr. as expenditure in this connection, as in the case of bottling molasses arack.

2/. In partial modification of para 2 (iii) of C.P. No. 725/Ab d. 27.4.34, the Commr. directs that

that the following shall be the rates of Cost price ~~that~~ per gallon of 30° U.P. Cashew arrack, that will be allowed to the Coy.-

Rs. 2. if 10,000 pf. gallons or over are manufactured during

Rs. 2-6-0 if the total quantity manufactured during the season but less than 10,000 ~~but less than 7,499 & 9,999~~ pf. gls.

Rs. 2-12-0 if the total manufacture is ~~upto but less than~~ 5000 ~~7,499 pf. gls.~~ over but less than 7500 pf. gls.

The other conditions in the ~~clause~~ para 2(iii) of G.O. 725 Rev. dt. 22 ~~para 2(iii)~~ shall remain ~~unaltered~~.

Note iii. The cost price per gallon of 30° U.P. Cashew arrack at the Mangalore W.H. shall as at present be fixed at Rs 2/ for the period of the experiment.

The proposal is to treat cashew arrack as country spirits after it for sale in arrack. The condns. applicable to manufacture etc. of cashew arrack shall be the same as is applicable to country spirits (molasses arrack), & not those applicable to toddy arrack, which is listed

To Messrs. Pangl Co. Ltd
" The Collr. of S. Kana
" D.C.S.D. A.C. W.C.
" Supr. Mangalore
" A.C.D., Supr. S. Distly
D.O. Chowghat & W.H. Mangalore

DESPATCHED
29 MAY 1934

RRY & CO., L
NAGING AGEN
EGRAPHIC ADDRE
"DISTIMULO."

The East India Distilleries & Sugar Factories Ltd
(INCORPORATED IN ENGLAND)

Madras, 31st 1934

OFFICE OF THE COMMISSIONER OF EXCISE
2 - JUN 1934
MADRAS

The Secretary to the Commissioner of Excise,

Chepauk,

Madras.

Sir,

Cashew Arrack -- South Kanara District-
Experimental Distillation and sale.

We have the honour to acknowledge with thanks receipt of your memo No. C.R.3495-Abk/34 dated the 28th inst.

We have the honour to be,

Sir,

Your obedient servants,
for Parry & Co. Ltd.,

Asst. Manager,
Managing Agents.

~~para 2 (iii) ... No. 125/Ab~~
d. 27. 4. 34 IRS Commr. direct
IRS